

Let's Begin

Seafood Chowder chunky potato, leek, <i>4. 7. gf.</i>	£14
Crayfish Cocktail baby gem, fennel, avocado, chicory <i>1. 2. 3. 7. 12. gf. df.</i>	£14
Grilled Mackerel pickled walnut, grape, celery, raisin salsa <i>1. 4. 9. 12. gf. df.</i>	£14
Beetroot Terrine horseradish parfait, pickled baby beets <i>7. 12.</i>	£12
Blue Murder Cheese Souffle waldorf <i>1. 4. 7. 8. 12.</i>	£15
Venison Tatare orange, jalapeno, pine nuts <i>8. gf. df.</i>	£15
Chicken Liver Mousse cherry jam, haggis crumb, oat biscuit <i>1. 3. 7. 15.</i>	£12
Smoked Tofu Cocktail baby gem, fennel, avocado <i>vgn. gf. df.</i>	£12

Mains

Fish Pie warm tartare sauce, peas, mussels, parsley mash. <i>2. 4. 7. 12. gf.</i>	£30
Lemon Sole fennel, new potato, green beans, heritage tomato <i>1. 4. 7. gf. df.</i>	£36
Pan Fried Cod petit pois, baby gem, shallot, crispy parma ham <i>4, 7, gf.</i>	£30
Lamb Shoulder fregola, aubergine, feta, red pepper, harissa hummus <i>1. 3. 7. 15.</i>	£26
Chicken Ballotine mango, chipotle, spinach, rosti, baby carrot <i>1. 8. 9. 12. 13. gf.</i>	£28
Ribeye leeks, confit potato terrine, horseradish emulsion, mushroom jus <i>1. 3. 10. 12. 15. gf.</i>	£37
Portobello Mushroom buckwheat, preserved lemon, vegan feta cheese <i>9. 15. gf. vgn. df.</i>	£26
Roast Cauliflower skordalia, miso, greens pumpkin seeds <i>12. 15. gf. vgn. df.</i>	£26
Celeriac Fondant black sesame, toasted quinoa, spiced herb veloute <i>1. 3. 8. 9. 12.</i>	£24

To Finish

Eton Delight vegan meringue, marinated strawberry, elderflower <i>8. vgn. df.. gf.</i>	£14
Cranachan celebration of raspberry harvest <i>1. 3. 7.</i>	£12
Frozen Apple Crumble Souffle calvados apple marmalade, apple crisp <i>1. 3. 7.</i>	£12
Pina Colada Milkshake pineapple upside down cake, coconut <i>1. 3. 8.</i>	£12
Selection of Ice Cream or Sorbet 3 scoops <i>7.</i>	£10
Scottish Cheese Board, figs in red wine, stilton ice cream, spiced nuts <i>1. 7. 8. 12.</i>	£18

Local Suppliers

*John Vallance - Fish, JM Breckenridge - (Fresh Produce)
 Rob Cameron - Wild Argyll Venison, Ocbil Foods - Fine Foods*

Allergens (vgn) Vegan, (gf) Gluten Free (df) Dairy Free

*1. Contains Gluten, 2. Crustaceans, 3. Egg, 4. Fish, 5. Peanuts,
 6. Soy Bean, 7. Dairy, 8. Nuts, 9. Celery, 10. Mustard, 11. Sesame Seeds,
 12. Sulphur Dioxide & Sulphites, 13. Lupin, 14. Molluscs, 15. Garlic.*

*We can offer accurate information on ingredients, however due to the open
 lan nature of our kitchen we are unable to guarantee that dishes are free from allergens.
 Please speak to a member of the team if you have any questions or concerns.*

On the Side

**Roasted Root
 Vegetables**

**Hasselback
 New Potatoes**

Garden Salad

£6 each



Sunday Roast

SERVED 12 - 2.30 PM

Beef or Chicken Supreme
 crispy roast potatoes, carrots, gravy,
 Yorkshire pudding

7. 8. 9. 10. 12.

£24

Pan Fried Cod
 petit pois, baby gem, shallot,
 crispy parma ham

1. 8. 10. 12. 15. vgn.

£30

Portobello Mushroom
 buckwheat, preserved lemon,
 vegan feta cheese

9. 15. gf. vgn.

£26