

## Let's Begin

<b>Cullen Skink</b> smoked haddock, trout 4. 7. <i>gf.</i> —	<b>£14</b>
<b>Mussels</b> white wine, garlic, parsley 2. 7. 14. 15. —	<b>£11</b>
<b>Chunky Vegetable Lentil Broth</b> <i>vgn. gf. df.</i> —	<b>£9</b>
<b>Orzotto Gremolata</b> romesco sauce, courgette, crispy basil 1. 8. 15. —	<b>£10</b>
<b>Gnocchi</b> wild mushrooms, truffle oil 1. 12. <i>df. vgn.</i> —	<b>£10</b>
<b>Haggis Rosti</b> poached egg, lemon dressing, micro leaf 1. 3. 4. 7. 10. —	<b>£10</b>
<b>Twice Baked Blue Cheese Souffle</b> pickled veg, walnuts 1. 3. 7. 8. —	<b>£12</b>
<b>Chicken Parfait</b> red onion chutney, tuile, pastry 1. 3. 7. 9. 10. 12. <i>df.</i>	<b>£12</b>

## Mains

<b>Orkney Cod</b> mussels, potato, light curry veloute 1. 2. 4. 9. 12. 14. —	<b>£24</b>
<b>Kames Trout</b> tenderstem, pancetta, shallot, mash 4. 7. <i>gf.</i> —	<b>£24</b>
<b>Knipoch Panko Fish</b> hand cut chips, tartar, mushy peas 1. 3. 4. 12. —	<b>£19</b>
<b>Chef's Chicken Burger</b> haggis, bacon, smoked cheese, whisky mayo 1. 7. 12. —	<b>£19</b>
<b>Rolled Lamb Shoulder</b> ratatouille, feta, pesto 7. 8. 15. <i>gf.</i> —	<b>£27</b>
<b>Ribeye</b> fat chips, bbq sauce, peas 1. 12. 15. <i>df.</i> —	<b>£35</b>
<b>Stuffed Pumpkin</b> buckwheat, fennel, apple, pomegranate <i>gf. vgn. df.</i> —	<b>£18</b>
<b>Creamy Chickpea Pie</b> mash, greens 1. <i>vgn. df.</i>	<b>£18</b>

## To Finish

<b>Sticky Toffee</b> brandy parfait, walnut, baby apple 1. 3. 7. 8. —	<b>£10</b>
<b>Black Forest Gateau</b> cherry compote <i>gf. df. vgn.</i> —	<b>£10</b>
<b>Rum &amp; Raisin Bread &amp; Butter Pudding</b> vanilla ice cream 1. 3. 7. —	<b>£9</b>
<b>Apple Berry Crumble</b> apple pie ice cream <i>gf. df. vgn.</i> —	<b>£10</b>
<b>Selection of Ice Cream or Sorbet</b> 3 scoops 7. —	<b>£8</b>
<b>Scottish Cheese Board,</b> Baileys ice cream, spiced nuts 1. 3. 7. 8. —	<b>£18</b>

## On the Side

Roasted Root Vegetables	<b>£5</b>
Hasselback New Potatoes	<b>£5</b>
Kale, Hazelnuts, Chilli	<b>£5</b>



## Sunday Roast

SERVED 12PM - 5.00PM

**Beef or Chicken Supreme**  
crispy roast potatoes, carrots, £24  
gravy, Yorkshire pudding  
7. 8. 9. 10. 12.

## tea, COFFEE, CAKE and scones

SERVED 11AM - 4.30PM

<b>Cake</b> 1. 3. 7.	<b>£5.50</b>
<b>Scones</b> Plain, Fruit or Cheese 1. 3. 7.	<b>£5.50</b>
<b>Vegan Scones</b> Plain, Fruit or Cheese <i>gf. df. vgn.</i> cream and jam	<b>£5.50</b>

SERVED 12PM - 3.00PM AND 5.30PM - 8.30PM

**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 plan 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.

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