SCOTTS

SWEET TREATS

Summer Berry Pavlova V
Whipped vanilla cream, red berry coulis, raspberry crumble 9.45

Madagascan Vanilla Crème Brûlée V
Sugared shortbread 8.95

Belgian Dark Chocolate Dome V
Warm caramel sauce & caramelised pecan crumb, vanilla ice cream 9.25

Rhubarb & Ginger Cheesecake V
Red berry coulis & vanilla ice cream 8.95

Truffle Brownie Torte VE
Vegan vanilla ice cream, chocolate sauce 8.95

Amalfi Sundae V
Lemon curd cream, meringue, berries, lemon sorbet & basil sugar 8.95
Add A shot of Limoncello +1.50

Sticky Toffee Pudding V
Pecan crumb, butterscotch sauce & vanilla ice cream 9.25

Scottish & Continental Cheese Selection V
Mull of Kintyre, Blue Murder, French brie, Artisan biscuits, Arran plum & apple chutney 11.25

Raspberry Snowball Sundae V
Vanilla ice cream, toasted coconut, Chantilly cream, red berry coulis & freeze-dried raspberries 9.25

Classic Affogato V
Espresso shot, vanilla ice cream & homemade shortbread 7.95
Add A shot of liqueur +4.00

Traditional Italian Ice Cream V
Choose:
One 4.25 | Two 5.25 | Three 6.25
Vanilla / Chocolate / Strawberry / Caramel
Add Sauce:
Strawberry / Chocolate / Butterscotch

Food Allergens & Intolerances

For our guests with food sensitivities, allergies or special dietary needs: We prepare and serve products that contain all 14 major allergens. Although we and our suppliers take every care in preparing your meal, regular kitchen operations across our supply chain involve shared cooking and preparation areas, and food variations may occur due to ingredient substitutions, recipe revisions, and/or preparation at the restaurant. For these reasons, we cannot guarantee that any menu item will be completely free of allergens. Please ask to speak with a manager if you have any queries about any dietary or allergen requirements.

V Vegetarian VE Ask for Vegan

We apply a discretionary optional 8% service charge to the bill for parties of 6 or more.
100% of all service charge goes to our staff.

SCOTTS

WHILE YOU WAIT

Preserved Lemon & Saffron Houmous VE
Toasted sunflower seeds, crispy onions & garlic flatbread 7.45

Gordal Picante Olives VE
Sun-blushed tomato & smoked sea salt 7.25

Whisky & Haggis Bites
Caramelised red onion chutney & Arran mustard dip 8.45

Warm Sourdough Baguette V
Sea salt butter & herb olive oil 7.45

STARTERS

Chicken Liver Parfait
Plum & apple chutney, toasted brioche, crisp leaf, house dressing 9.95

Lobster Bloody Mary Prawn Cocktail
Atlantic prawn Marie rose & lobster, cherry vine tomato, gem lettuce & sourdough wafer 16.95
Classic Prawn Cocktail 11.95

Sticky Korean Beef & Crispy Noodles
Gochujang slow cooked brisket, BBQ Korean dip, kimchi slaw & black sesame 10.95

Soup of the Day
Warm sourdough & sea salt butter 7.45

Crispy Duck & Watermelon Salad
Crispy duck, watermelon, cucumber, radish, pomegranate 15.95 / 19.95
Vegan Feta & Watermelon 10.95 / 15.95 VE

Whipped Truffle Goat Cheese V
Heather honey, sourdough crôutes & candied beetroot, truffle dressing 9.45

Gambas Pil Pil
Garlic chilli prawns, lemon & parsley, garlic bread 11.95

Seared Shetland Scallops
Crispy rosti potato, pea puree, Parmesan & truffle sauce 16.45

Bang Bang Tenderstem VE
Toasted almond & Sriracha dip 8.95

Highland Cured Smoked Salmon & Gin Granita
Gin granita, granary bread crôutes, dill oil & caramelised lime 11.45

Crispy Tempura
Sweet chilli sauce & wasabi mayo
Vegetable V 8.95 | 16.45
Chicken 9.95 | 18.45
King Prawn 10.95 | 19.45

Chorizo & Manchego Croquettes
Romesco, peppery rocket & Manchego snow 9.75

SHARING

From The Sea
Gambas pil pil, Bloody Mary prawn cocktail, smoked salmon, tempura king prawns, whitebait, sweet chilli dip & garlic aioli 29.95

Scotts Grand Platter
Tempura chicken, haggis bon bons, chicken liver parfait, saffron houmous, sweet chilli, garlic aioli, sourdough, sea salt butter 27.95

A wider range of Vegan dishes are available – Please ask your server

SANDWICHES

Add: Soup or Fries 2.95

Grilled Classic Croque Monsieur
Thick cut brioche, honey roast ham
aged cheddar & Dijon cheese sauce 13.95
Add: Free-range Fried Egg 1.95

Lemon & Thyme Grilled Chicken
Farmhouse white bread, beef tomato,
baby gem, Dijon bacon mayo 12.95

Hot Honey Grilled Halloumi V
Farmhouse white bread, saffron houmous,
whipped avocado, baby gem &
crispy shallots 12.95

Smoked Salmon & Prawn Marie Rose
Farmhouse white bread, sun-blushed tomato,
basil, rocket, dill & caramelised lemon crème
fraîche 14.95

Prime Steak Open Sandwich
French baguette, caramelised red onions,
confit cherry tomato, rocket & Arran
mustard mayo 18.95

LIGHT LUNCH

Our seasonal lunch selections, perfect for something fresh and light.

Caesar Salad
Garlic mayo dressing, crispy crôutes,
Italian hard cheese 12.45
Add Chicken 4.95 | Prawn 5.95

Salt & Chilli Crispy Cauliflower VE
Steamed coriander rice, stir fried peppers
& red onions, ginger & soy dressing 16.95

Fajitas
Soft tortilla, pico de gallo, cheddar,
smashed avocado & chive sour cream
Vegetable V 18.95 | Chicken 19.95
King Prawn 20.95 | Ribeye Steak 26.95

Hot Honey Chicken Burger
Crispy buttermilk chicken, hot honey glaze,
pickled slaw & BBQ Korean dip, fries 19.45

MAINS

Fish & Chips
Lightly battered haddock fillet, fries, mushy
peas, tartare sauce & lemon 16.95

Coconut Chilli Chicken
Sweet chilli & coconut cream, fragrant rice,
pak choi, shrimp crackers 17.95

Wye Valley Asparagus, Ricotta & Tarragon Ravioli V
Pine nuts, rocket, asparagus spear
& sauce vierge 16.45

Seared Fillet of Seabass
Dauphinoise potato, buttered seasonal
greens, vine tomato
& basil sauce vierge 19.95

Garlic Prawns & Seared Scallops Ravioli
Shaved fennel, semi blush tomato,
shellfish bisque & basil pangratatto 20.95

Sticky Korean Beef & Crispy Noodles
Gochujang slow cooked brisket, BBQ Korean
dip, kimchi slaw & black sesame 16.95

Classic Mac & Cheese V
Mature cheddar, Italian cheese &
soft herb crumb, garlic ciabatta 15.45

Haggis, Neeps & Tatties
Bashed neeps, mashed potato, peppercorn
sauce & potato straw 14.95

Scotts Beef Burger
Double beef patty, brioche bun,baby gem,
beef tomato, chilli jam & fries 19.95
Add: Mature Cheddar Cheese Pour 4.45

Beyond Meat Burger VE
Vegan brioche bun, garlic aioli,
slaw, fries 19.45

Crispy Katsu Chicken
Coconut rice, spring onions, crispy shallots
honey katsu glaze & sesame crunch 18.95

Sweet Potato & Spinach Curry VE
Roasted sweet potato, lime leaf rice,
sesame greens, Kashmiri chilli sauce &
mini poppadom 15.45

CHEF SPECIALITIES

Lemon & Thyme Grilled Breast of Chicken
Preserved lemon, dauphinoise,
garden peas, asparagus, vine tomatoes
& light velouté 19.95

Ribeye Burger
Koffmann chips, brioche bun, truffle mayo,
baby gem, red onions, tomato,
Raclette cheese fondue 26.95

Lobster Mac & Cheese
Lobster & king prawns, mature cheddar,
Italian cheese & soft herb crumb,
garlic ciabatta 26.95

Moroccan Spiced Rump of Lamb
Fruity couscous, almond roasted carrots,
garlic greens & rose harissa spiced jus 23.95

Scotts Premium Fish & Chips
Peterhead single haddock fillet, lemon,
Koffmann chips, chunky tartare sauce,
minted mushy pea & curry sauce 19.95
Perfect with:
Cloudy Bay Sauvignon Blanc
10.45 125ml | 14.85 175ml

A SCOTTS CHEFS FAVOURITE

PRIME CUTS

At Scotts, we are proud members of the Scotch Beef Club, offering the finest quality beef
at an exceptional price. Our steaks are 28-day dry-aged, grass-fed and full of rich flavour.

SIGNATURE

Sirloin 225g
Portobello mushrooms,
cherry vine tomatoes, watercress
and Koffmann chips 35.95

Fillet 200g
Portobello mushrooms,
cherry vine tomatoes, watercress
and Koffmann chips 39.95

Add A Sauce 3.95
Whisky & Arran Mustard | Chimichurri
Pepper & Brandy | Lemon & Garlic Butter

Goyencha Malbec
6.05 125ml | 8.65 175ml
Rich, smooth and full-bodied
with dark fruit and soft spice.

SIDES

Fries VE 4.95
Cajun Fries V 5.25
Chilli & Parm Fries V 6.45
Truffle & Parm Fries V 6.95
Triple Cooked Koffmann Chips 5.25
Curry Sauce 1.95
Tenderstem Broccoli VE 5.95
Rocket & Pomegranate Salad VE 6.25
Onion Rings VE 5.25
Garlic Bread V 5.25
Mash Potato V 5.25
Mini Mac V 7.75
Caesar Salad V 9.95