

LUNCH

NIBBLES

Artisan Bread Selection **V**
Warm bread, smoked sea salt butter 6.95

Gordal Picante Olives **V**
Smoked sea salt & thyme 5.95

Moroccan Spiced Hummus **V**
Cumin roasted chickpea, crumble oak aged feta, flat bread 5.95

SHARERS

From The Sea

Tum yum fish cakes, Bloody Mary prawn cocktail, gin cured salmon, tempura kings prawns, tartare sauce, sweet chilli dip & garlic aioli 21.95

Scotts Grand Platter

Chicken liver parfait, duck & apple gyoza, karaag chicken, vegetable tempura, pickles, sweet chilli dip & garlic aioli, artisan breads, oils 21.95

STARTERS

Crispy Duck & Apple Gyoza
Pink pickled ginger, pickled slaw, noc nam dressing 8.95

Goats Cheese & Candy Beetroot **V**
Soft goats cheese, roasted balsamic beetroot, truffle honey dressing, sourdough 8.95

Hendricks Gin Cured Smoked Salmon
Citrus & dill crème fraiche, pickled cucumber, sourdough wafer 11.95

Tum Yum Thai Fish Cake
Salmon & kaffir lime leaf fish cake, pickled cucumber, sweet chilli 8.95

Chicken Liver Parfait
Caramelised red onion chutney, toasted brioche, crisp leaf, house dressing 8.45

Bloody Mary Prawn Cocktail
Plump king prawns, prawn Bloody Mary mayo, pickled cucumber, cherry tomato, sourdough wafer 9.95

Classic Cullen Skink
Smoked haddock, leek & potato soup, artisan bread, smoked sea salt butter 7.95

Crispy Tempura
Sweet chilli sauce & wasabi mayo
Vegetable 7.95 | 14.95 **V**
Chicken 8.75 | 15.95
King Prawn 9.75 | 16.95

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

LIGHT LUNCH

We're all about delicious flavours, and this season we have introduced a whole host of new lunch dishes just waiting to be savoured. From light bites & sandwiches to comfort & classics, our lunch dishes are light & lovely.

Hot Smoked Salmon Linguini
Wilted spinach, cherry tomatoes, citrus crème fraiche & rocket 15.95

Truffle Wild Mushroom & Spinach Trofie Pasta **V**
Wild mushrooms, wilted spinach, truffle cream, Grana Padano, basil pesto 15.95

Haggis, Neeps & Tatties
Bashed neeps, champit tatties, peppercorn sauce 13.95

King Scallop Gratin
Kaffir lime & shellfish bisque, forest mushroom, gremolata crumb, artisan bread 15.45

Coconut Chilli Chicken
Sweet chilli & coconut cream, fragrant rice, boc choi 14.95

Fish Goujon & Chips
Malt vinegar & capers, minted crushed peas, chips, homemade tartare sauce 14.95

Isle Of Arran Cheddar Mac & Cheese **V**
Creamy cheese sauce, Grana Padano & soft herb crumb, pesto ciabatta 13.95

Gambas Pil Pil King Prawns
Garlic chilli prawns, lemon & parsley, warm sourdough, fries 14.45

Caesar Salad
Anchovy mayo dressing, crispy croutes, Grana Padano 11.95
Add Breast of Chicken 4.00
Add Prawns 4.50

CLASSICS

Free Range Breast Of Chicken
Wild mushroom & pancetta cream sauce, fondant potato, calvo nero 17.45

Fillet Of Salmon
Lightly spiced mussel cream, romanesco, parmentier 19.95

Szechuan Pork Belly
Plum chutney, boc choi, steamed rice, kaffir lime & lemongrass tum yum broth 20.95

Seafood Laksa Curry
Steamed rice, boc choi, sugar snaps & baby corn, Thai shrimp cracker 17.95

Slow Cooked Feather Blade Of Scottish Beef
Buttered mash, roasted carrots, rich ale jus 18.95

Lobster & Prawn Mac & Cheese
Creamy cheese sauce, lobster bisque, Isle of Arran cheddar glaze, pesto ciabatta 19.95

28 Day Dry Aged Steak Et Frites
Marinated 8oz flat iron of beef, crispy onions, peppercorn sauce, fries 24.95

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.

SANDWICHES

All our sandwiches are served with crisps & green slaw.

Add fries or soup for 2.00

Ham & Cheese
Honey roast ham, Isle of Arran cheddar & mustard mayo, ciabatta 7.95

Chicken Club
Bacon, lettuce, tomato, egg mayo, ciabatta 9.95

Hendricks Gin Cured Smoked Salmon
Citrus & dill crème fraiche, rocket, lemon, sourdough 9.95

Vegan BLT **VE**
Fakon, avocado, lettuce, sun blushed tomato, ciabatta 8.45

Prawn & Sun Blushed Marie Rose
Marie Rose, basil, gem lettuce, lemon, sourdough 8.95

TACOS, BUNS & BAO

Baja Fish Taco
Pico de gallo, smashed avocado, Asian slaw, chilli fries 15.95

Karaag Chicken Bao Bun
Sriracha mayo, Asian slaw, pink onion, chilli fries 14.95

Wild Mushroom Taco **VE**
Wild mushrooms, smashed avocado, pico de gallo, sriracha, chilli fries 13.95

Gochujang Pork Belly Bao Bun **VE**
Sticky honey & chilli glazed pork belly, coriander, pickled slaw, fries 14.95

Smashed Beef Burger
Smoked ketchup, brioche bun, dill pickle wedge, green slaw, fries 15.45

Beyond Meat Burger **VE**
Smoked Applewood cheddar, brioche bun, garlic aioli, dill pickle wedge, green slaw, fries 16.95

SIDES

Fries 3.75 **VE**
Chilli & Grana Padano Fries 3.95 **V**
Truffle & Grana Padano Fries 3.95 **V**
Pesto Bread 3.95 **V**
Mini Mac 3.95 **V**
Honey Roast Root Vegetables 3.95 **V**
Sea Salt Onion Rings 3.95 **VE**
Buttered Mash 4.95 **V**
Dirty Fries 5.95 **V**
Invisible Fries 2.95

0% fat, 100% hospitality. All proceeds from invisible fries go to Hospitality Action, who are doing everything they can to help people in hospitality. Thanks for chipping in. For more information, visit hospitalityaction.org.uk

