

NIBBLES

Warm Artisan Breads **V**
Wild garlic butter & pomegranate molasses oil 6.95

Gordal Picante Olives **VE**
Sun blushed & guindilla peppers 6.95

Edamame Bean & Crushed Pea Houmous **VE**
Lemon, mint, cumin roast flat bread 7.45

Salt & Vinegar Tempura White Bait
Lemon aioli 7.95

SHARERS

From The Sea

Salt & vinegar white bait, Bloody Mary prawn cocktail, smoked salmon, tempura king prawns, nori crisps, tartare sauce, sweet chilli dip & garlic aioli 24.95

Scotts Grand Platter

Chorizo & manchego croquettes, tempura chicken, chicken liver parfait, edamame houmous, pickles, sweet chilli dip & garlic aioli, flat breads, artisan breads, oils 24.95

STARTERS

Chorizo & Manchego Croquettes
Romesco, rocket & manchego salad 8.45

Smoked Salmon, Orange & Fennel Salad
Crème fraiche, lime gel, micro sorrel, sourdough croutes 11.95

Woodland Mushrooms On Toast **V**
Sage butter, truffle cream & pangrattato crumb, warm sourdough 8.95

Gambas Pil Pil
Garlic chilli prawns, lemon & parsley, warm sourdough 9.95

Chargrilled Watermelon & Whipped Feta **V**
Pomegranate molasses, mint, chilli, watercress 9.95

Pan Seared Scallops & Crushed Edamame Bean
Nori crisp, miso dressing 14.95

Chicken Liver Parfait
Plum & apple chutney, toasted brioche, crisp leaf, house dressing 8.95

Classic Cullen Skink
Smoked haddock, leek & potato, warm sourdough 8.95

Bloody Mary Prawn Cocktail
Plump king prawns, prawn Bloody Mary mayo, pickled cucumber, cherry tomato, sourdough wafer 10.95

Crispy Tempura
Sweet chilli sauce & wasabi mayo
Vegetable 8.45 | 16.45 **V**
Chicken 9.45 | 17.45
King Prawn 10.45 | 18.45

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.

LIGHT LUNCH

We're all about delicious flavours made using the very best seasonal products for you to enjoy. From light bites & sandwiches to comfort & classics, our lunch dishes are light & lovely.

Gambas Pil Pil
Garlic chilli prawns, lemon & parsley, warm sourdough, fries 15.95

Pea & Shallot Tortellini **V**
Pea fricassee, lemon mascarpone, pangrattato, vegan Parmesan 14.95

Haggis, Neeps & Tatties
Bashed neeps, champit tatties, peppercorn sauce 14.95

Coconut Chilli Chicken
Sweet chilli & coconut cream, fragrant rice, boc choi, shrimp crackers 16.95

Fish Goujons
Minted crushed peas, salt & vinegar chips, pickled onion, homemade tartare sauce 15.95

Mac & Cheese **V**
Mull of Kintyre cheese sauce, Grana Padano & soft herb crumb, garlic ciabatta 14.45

Sizzling Fajitas
Soft tortilla, fresh coriander & pepper salsa, sour cream, guacamole, cheddar
Vegetable 15.95 **V**
Chicken 17.95
King Prawn 18.95

SANDWICHES

All served with crisps.
Add fries or soup for 2.00

Ham & Cheese
Honey roast ham, Mull of Kintyre cheddar & mustard mayo, ciabatta 8.95

Chicken & Bacon
Lettuce, tomato, egg mayo, ciabatta 9.95

Smoked Salmon
Citrus & dill crème fraiche, rocket, lemon, sourdough 10.45

Salt Beef Sandwich
Cured pastrami, Swiss cheese, pickle, ranch dressing, sourdough 9.95

Prawn & Sun Blushed Marie Rose
Basil, gem lettuce, lemon, sourdough 10.45

"B"LT **VE**
Façon, avocado, sun blushed tomato, lettuce 8.95

SALADS

Vietnamese Sticky Beef Salad
Noc nam dressing, glass noodles, pak choi, coriander, mint, peanuts, chilli 19.95

Poke Bowl **VE**
Wasabi nuts, pak choi, avocado, edamame beans, pickled carrot, radish, tomato, emon & mint dressing 12.95
Add Breast of Chicken 4.45
Add Prawn 5.95
Add Salmon 6.95

Caesar Salad
Anchovy mayo dressing, crispy croutes, Grana Padano 12.45
Add Breast of Chicken 4.45
Add Prawn 5.95

GRILL

All our steaks are Scottish 28 day dry aged grass fed long horn cattle beef.

Steak Frites
6oz sirloin, peppercorn sauce, watercress, fries 25.95

8oz Ribeye
Peppercorn sauce, watercress, fries 32.95

SEAFOOD

We take pride in sourcing fresh, sustainable and premium products for you to enjoy.

Catalan Fish Stew
Confit new potatoes, warm sour dough, garlic aioli 24.95

Pesto Seabass
Crispy gnocchi, broccoli, pea, leek, spinach, lemon, basil cream sauce 22.95

Lobster & Prawn Mac & Cheese
Mull of Kintyre cheese sauce, lobster bisque, Pangrattato crumb, garlic ciabatta 26.95

Salt Baked Cod
Asparagus, confit baby potatoes, citrus butter sauce 25.95

TACOS & BUNS

Baja Fish Taco
Pico de gallo, smashed avocado, Asian slaw, jalapeño crema, chilli fries 17.95

Chipotle Chicken Taco
Gem lettuce, charred corn salsa, avocado salsa, chilli fries 17.95

Wild Mushroom Taco **VE**
Cajun wild mushrooms, smashed avocado, pico de gallo, sriracha, chilli fries 17.45

Smashed Beef Burger
Smoked ketchup, brioche bun, dill pickle wedge, Asian slaw, fries 17.95

Beyond Meat Burger **VE**
Smoked Applewood cheddar, brioche bun, garlic aioli, dill pickle wedge, slaw, fries 18.95

SIDES

Fries 4.95 **VE**

Chilli & Parmesan Fries 5.95 **V**

Truffle & Parmesan Fries 5.95 **V**

Spring Greens & Pancetta 4.95

Onion Rings 4.95 **VE**

Garlic Bread 4.95 **V**

Dirty Fries 6.95 **V**

Confit Potatoes 4.95 **VE**

Mini Mac 6.95 **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



LUNCH



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.
