

SCOTTS

SPARKLING

Veuve Clicquot

Veuve Clicquot

Gls – 12.25 | Btl – 73.95

Veuve Clicquot Rose

Btl – 86.95

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

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.

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

CLASSICS



Fish & Chips

Minted crushed peas, salt & vinegar chips, pickled onion, homemade tartare sauce 17.95

Coconut Chilli Chicken

Sweet chilli & coconut cream, fragrant rice, boc choy, shrimp crackers 18.95

Mac & Cheese

Mull of Kintyre cheese sauce, Grana Padano & soft herb crumb, garlic ciabatta 15.95

Sizzling Fajitas

Soft tortilla, fresh coriander & pepper salsa, sour cream, guacamole, cheddar

Vegetable 16.95 **V**

Chicken 18.95

King Prawn 19.95

SALADS



Vietnamese Sticky Beef Salad

Noc Nam dressing, glass noodles, pak choy, coriander, mint, peanuts, chilli 19.95

Poke Bowl **VE**

Wasabi nuts, pak choy, avocado, edamame beans, pickled carrot, radish, tomato, lemon & mint dressing 12.95

Caesar Salad

Anchovy mayo dressing, crispy croutes, Grana Padano 12.45

Add Breast of Chicken 4.45

Add Prawn 5.95

Add Salmon 6.95

SPECIALITIES



Pan Seared Chicken Breast

Wild garlic butter, asparagus tips, roast baby potatoes, tarragon cream 20.95

Thyme Roast Rump of Lamb & Provençale Vegetables

Confit potatoes, mint & walnut pesto, black olive crumb 27.95

Pea & Shallot Tortellini **V**

Pea fricassee, lemon mascarpone, Pangrattato, vegan Parmesan 19.95

Ayrshire Pork Loin Chop

Pont Neuf potatoes, spring cabbage & pancetta, roast apple, cider jus 28.95

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

GRILL



All our steaks are Scottish 28 day dry aged grass fed long horn cattle beef accompanied with Portobello mushrooms, cherry vine tomatoes, watercress and fries.

8oz Ribeye 32.95

7oz Fillet 34.95

10oz Flat Iron 26.95

Angus Wagyu Burger

Brioche bun, charred onions, lettuce, tomato, onion, dill pickle wedge, burger sauce, chunky chips 26.95

Add a Sauce:

Whisky & Arran Mustard | Chimichurri | Pepper & Brandy 4.95

Add a Side:

Haggis | Garlic King Prawns | Blue Cheese 5.95

SIGNATURE



Surf & Turf

Air dry 28 day aged 8oz ribeye, scallops, king prawns, slow roasted cherry vine tomatoes, garlic & Portobello mushroom, watercress salad, chimichurri, fries 64.95

Scotts Butcher Block

Air dry 28 day aged 8oz ribeye, two bone pork loin chop, thyme roast rump of lamb, provençale vegetable, pont neuf potatoes, roast apple, cider jus, mint & walnut pesto 79.95

V = Vegetarian VE = Ask for Vegan

DESSERTS



Raspberry Cranachan Pavlova ✓

Whisky cream, flap jack & honey tuille, raspberry 7.95

Chocolate Fudge Cake ✓

Layered chocolate sponge, chocolate sauce & vanilla ice cream 7.95

Apple & Bramble Crumble ✓

Crème anglaise 7.95

Baileys & Caramel Cheesecake ✓

Butterscotch sauce, vanilla ice cream & white chocolate shard 7.95

Strawberry & Dark Chocolate Eclair ✓

Chantilly Cream, Red Berry Jel, Strawberry Ripple Ice Cream 8.95

Salted Caramel Tablet Sundae ✓

salted caramel ice cream, honeycomb, tablet & toffee sauce, whipped cream 8.95

The Classic Sticky Toffee Pudding ✓

Butterscotch sauce & vanilla ice cream 7.95

Scottish Cheese Selection ✓

Isle of Mull cheddar, blue murder, Arran mist brie, artisan biscuits, grapes with pear & ale chutney 8.95

Traditional Italian Ice Cream ✓

Choose Two:

Vanilla | Chocolate | Strawberry Ripple

Add Sauce:

Strawberry | Chocolate | Butterscotch 6.95

Truffle Brownie Torte ✓ VE

Vegan vanilla ice cream, chocolate sauce 6.95

Rhubarb & Ginger Cheesecake ✓ VE

Raspberry, vegan vanilla ice cream 7.95

Vegan Applewood Cheese Board ✓ VE

Oatie biscuits, celery, grapes, apple & plum chutney 8.95

DRINKS



Belvedere Espresso Martini

Belvedere, Kahlúa, shot of espresso, sugar syrup 9.50

Spagliato

Botter Prosecco, vermouth, Campari 8.95

Vodka Martini

Ketel One, vermouth, bitters 9.95

Gin Martini

Tanqueray 10, vermouth, bitters 9.95

The Dalmore 12

Highland 40% 5.40

Macallan 12 Double Cask

Speyside 43% 5.40

Hennessey XO

France 40% 16.65

Courvoisier XO

France 40% 1.65
