

DINNER

SPARKLING

Veuve Clicquot

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Gls – 12.25 | Btl – 71.95

Veuve Clicquot Rose

Btl – 85.95

NIBBLES



Artisan Bread Selection ✓

Warm bread, smoked sea salt butter 6.95

Gordal Picante Olives ✓

Smoked sea salt & thyme 5.95

Moroccan Spiced Hummus ✓

Cumin roasted chickpea, crumble oak aged feta, flat bread 5.95

STARTERS



Lobster & Scottish Crab Tian

Smashed avocado, cherry tomato, salsa verde, crème fraiche, dill 11.95

Crispy Duck & Apple Gyoza

Pink pickled ginger, pickled slaw, noc nam dressing 8.95

King Scallop Gratin

Kaffir lime & shellfish bisque, forest mushroom, gremolata crumb 12.45

Goats Cheese & Candy Beetroot ✓

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

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

Tum Yum Thai Fish Cake

Salmon & kaffir lime leaf fish cake, pickled cucumber, sweet chilli 8.95

Gateau Of Haggis

Bashed neeps, champit tatties, peppercorn sauce 8.95

Gambas Pil Pil

Garlic chilli prawns, lemon & parsley, sourdough 9.45

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 ✓

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.

✓ = vegetarian ✓ E = 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

Tum yum fish cakes, Bloody Mary prawn cocktail, gin cured salmon, tempura kings prawns, tartare sauce, sweet chilli dip & garlic aioli 22.95

Scotts Grand Platter

Chicken liver parfait, duck & apple gyoza, karaag chicken, vegetable tempura, pickles, sweet chilli dip & garlic aioli, artisan breads, oils 22.95

CLASSICS



Haddock & Chips

Malt vinegar & capers, minted crushed peas, chips, homemade tartare sauce 16.95

Coconut Chilli Chicken

Sweet chilli & coconut cream, fragrant rice, boc choy, shrimp crackers 17.45

Isle Of Arran Cheddar Mac & Cheese

Creamy cheese sauce, Grana Padano & soft herb crumb, pesto ciabatta 14.95

Sizzling Fajitas

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

Vegetable 15.95 **V**

Chicken 17.95

King Prawn 18.95

Caesar Salad

Anchovy mayo dressing, crispy croutes, Grana Padano 11.95

Add Breast of Chicken 4.00

Add Prawns 4.50

TACOS, BUNS & BAO



Baja Fish Tacos

Pico de gallo, smashed avocado, Asian slaw, chilli fries 15.95

Karaag Chicken Bao Buns

Sriracha mayo, Asian slaw, pink onion, chilli fries 16.95

Wild Mushroom Tacos **VE**

Wild mushrooms, smashed avocado, pico de gallo, sriracha, chilli fries 16.95

Gochujang Pork Belly Bao Buns

Sticky honey & chilli glazed pork belly, coriander, pickled slaw, fries 18.95

Smashed Beef Burger

Smoked ketchup, brioche bun, dill pickle wedge, green slaw, fries 16.45

Beyond Meat Burger **VE**

Smoked Applewood cheddar, brioche bun, garlic aioli, dill pickle wedge, green slaw, fries 16.95

SPECIALITIES



Free Range Breast Of Chicken

Wild mushroom & pancetta cream sauce, rosemary fondant, calvo nero 18.95

Thyme Roast Rump Of Dumfries Lamb

Rosemary fondant potato, baby corn & sugar snaps, mint sauce, lamb jus 24.95

Slow Cooked Feather Blade Of Scottish Beef

Buttered mash, roasted carrots, rich ale jus 18.95

Truffle Wild Mushroom & Spinach Trofie Pasta **V**

Wild mushrooms, wilted spinach, truffle cream, Grana Padano, basil pesto 17.95

Szechuan Pork Belly

Plum chutney, boc choy, noodles, kaffir lime & lemongrass tom yum broth 22.95

SEAFOOD



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

Cod & Prawn Laksa Curry

Noodles, boc choy, sugar snaps & baby corn, thai shrimp cracker 22.95

Fillet Of Salmon

Lightly spiced mussel cream, romanesco, parmentier 19.95

Lobster & Prawn Mac & Cheese

Creamy cheese sauce, lobster bisque, Isle of Arran cheddar glaze, pesto ciabatta 19.95

Scotts Speciality Seafood Sharer

Laksa spiced cod, lemon & herb salmon, pil pil prawns, king scallops, samphire, compliment with any two sides of your choice 69.95

PERFECT PAIRING:

Whispering Angel, Btl – 55.95

PRIME STEAKS



All our steaks are Scottish 28 day dry aged grass fed long horn cattle beef from and to the Rievers Reserve on the borders accompanied with Portobello mushrooms, cherry vine tomatoes, watercress and fries.

Ribeye 10oz 29.95

Fillet 7oz 32.95

Flat Iron 8oz 24.95

Add a Sauce:

Red Wine Jus | Chimichurri | Pepper & Brandy 3.95

Add a Side:

Haggis | Garlic King Prawns | Blue Cheese 4.95

PERFECT PAIRING:

Goyenechea Malbec

175ml – 7.50 | 250ml – 10.05 | Btl – 30.50

10oz Black Angus Wagyu Ribeye

35 day dry aged, cherry vine tomatoes, Portobello mushroom, chunky chips 49.95

Black Angus Wagyu Burger

Brioche bun, onion rings, lettuce, tomato, onion, dill pickle wedge, chunky chips, green slaw 19.95

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

DESSERTS



Raspberry Cranachan Pavlova ✓

Whisky cream, flap jack & honey tuille, raspberry 7.95

Whisky & Dark Chocolate Fondant ✓

Salted caramel ice cream, torched marshmallow & granola crumb 8.95

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% 15.65

Courvoisier XO

France 40% 15.65
