

GLUTEN FRIENDLY

All dishes on this menu are made using non-gluten containing ingredients.

NIBBLES

Gordal Picante Olives **V**
Smoked sea salt & thyme 6.95

Moroccan Spiced Hummus **V**
Cumin roasted chickpea, crumble oak aged feta,
gluten free bread 6.95

STARTERS

Lobster & Scottish Crab Tian
Smashed avocado, cherry tomato, salsa verde,
crème fraiche, dill 11.95

King Scallop Gratin
Kaffir lime & shellfish bisque, forest mushroom 12.45

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

Hendrick Gin Cured Smoked Salmon
Citrus & dill crème fraiche, pickled cucumber 12.95

Chicken Liver Parfait
Caramelised red onion chutney, gluten free bread,
crisp leaf, house dressing 8.45

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

Gambas Pili Pili
Garlic chilli prawns, lemon & parsley,
gluten free bread 9.45

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



MAINS

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

Free Range Breast Of Chicken
Wild mushroom & pancetta cream sauce,
fondant potato, calvo nero 18.95

Szechuan Pork Belly
Plum chutney, boc choy, noodles, kaffir lime
& lemongrass tum yum broth 22.95

Thyme Roast Rump Of Dumfries Lamb
Dauphinoise, baby corn & sugar snaps,
mint sauce, lamb jus 24.95

Coconut Chilli Chicken
Sweet chilli & coconut cream, fragrant rice,
boc choy, shrimp crackers 24.95

SEAFOOD

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

Cod & Prawn Laksa Curry
Noodle, boc choy, sugar snaps & baby corn,
Thai shrimp cracker 22.95

Fillet Of Salmon
Lightly spiced mussel cream, buttered greens,
cumin parmentier 19.95

Scotts Speciality Seafood Sharer

Laksa spiced cod, lemon & herb salmon,
pili pili prawns, king scallops, samphire,
choose any two complimentary sides 69.95

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

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.

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:

Garlic King Prawns | Blue Cheese 4.95

SIDES

Fries 3.75 **VE**

Chilli & Grana Padano Fries 3.95 **V**

Truffle & Grana Padano Fries 3.95 **V**

Honey Roast Root Vegetables 3.95 **V**

Buttered Mash 4.95 **V**

Dirty Fries 5.95 **V**

Dauphinoise 4.95 **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

Truffle Brownie Torte **VE**

Vegan vanilla ice cream, chocolate sauce 6.95

Rhubarb & Ginger Cheesecake **VE**

Raspberry, vegan vanilla ice cream 6.95

Vegan Applewood Cheese Board **VE**

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



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