

Bistro Menu

Seasonal Soup	freshly prepared each day with crusty bread 4.95
Cullen Skink	classic Scottish creamy smoked haddock and leek soup with crusty bread 6.95
Pigeon Breast	pan-seared pigeon breast, Romaine salad, bacon bit and herb croutons 6.95
Pâté	smooth duck and chicken liver with pickled gherkins, fruit chutney and toasted ciabatta 6.95
East Coast Scallops	pan-fried, set on curried cauliflower purée, with oven-crisped pancetta 9.95
Speyside Haggis	Speyside haggis, neeps and tatties, smoked whisky sauce and fried onion crisps 5.95
Goats Cheese	spiced goats cheese bon bon, with beetroot jam 5.95
Taster Plate	a wee taste of our pan-fried scallops, Cullen Skink soup and the goat's cheese bon bon 7.95
Rack of Lamb	spring rack of lamb, maple sweet potato mash, mint jus and roasted parsnip 19.95
Beef	slow braised beef short rib, buttered clapshot and caramelized shallot gravy 17.95
Saddle of Rabbit	black pudding-stuffed saddle of rabbit, Guinness reduction and chive mash 19.95
Chicken	parma ham-wrapped, corn-fed chicken breast, baby spinach, sundried tomatoes and mozzarella cheese, with spring salad 14.95
Salmon	baked bacon and seaweed crusted salmon fillet, sautéed greens, baby new potatoes and crayfish butter 17.95
Monkfish	mild Cajun spiced Monkfish, chorizo and fennel risotto, and buttered asparagus 17.95
Moussaka	grilled layered med vegetables, rich tomato and basil sauce, crumbled mozzarella vegan cheese 14.95
Gnocchi	sweet pepper, olives and cherry tomato gnocchi, with basil pesto and parmesan flakes 14.95
Cheesecake	Tiramisu mascarpone cheesecake with salted caramel ice cream 5.95
Rhubarb	stewed rhubarb and stem ginger yoghurt fool with ladyfingers 5.95
Sticky Toffee	sticky toffee pudding with caramelised banana and vanilla ice cream 5.95
Crème Brulee	wild berry crème brûlée, sugar caramelized top and shortbread 5.95
Poached Pear	poached pear with passionfruit Panacotta and caramel sauce 5.95
Ice Cream & Sorbet	please ask your server for today's selection 4.95
Cheese Slate	selection of Devenick Dairy cheese with spiced chutney and Duncan oat cakes 8.95