

Dinner

Starters

Curried Parsnip and Butternut Squash Soup £10 (V)

goats cheese crumb, curry oil

Cullen Skink £12

potato, leek, smoked haddock, creamy broth

Crispy Pork Belly and Black Pudding £14

celeriac remoulade

Chicken and Ham Terrine £14

pickled girolles, sesame toast

Main Courses

Pan Roasted Monk Fish and Salmon £28

Parma ham, lemon grass, fennel, mussel and saffron broth

Pearl Barley Risotto £18 (V)

butternut squash, beetroot, crispy sage

From the Grill

Ribeye Steak (220gms) £36

Thyme and Garlic Chicken £24

confit tomato, mushroom, chips, onion rings
peppercorn or mushroom sauce

Sides £5

Chunky chips

Mixed salad

Onion rings

New boiled potato

Desserts

Highland Fine Cheeses from Tain £16

oatcakes, grapes, house chutney

White Chocolate and Raspberry Panna Cotta £10

raspberry compôte, oatmeal, honey shortbread

Sticky Toffee Pudding £10

butterscotch sauce, Arran traditional ice-cream

Chocolate and Walnut Tart £10

orange parfait

(V) = Vegetarian

Allergens and alternatives. Please inform your server of any allergies or dietary requirements that you have.