

## BREADS AND NIBBLES

**Trio of artisan stone-baked breads** unsalted butter, caramelised garlic, balsamic vinegar & extra virgin olive oil £4

**Gluten-free rolls** unsalted butter, extra virgin olive oil, balsamic vinegar £4

**Haggis bon bon** Arran grain mustard mayonnaise £5

**Cheddar & caraway cheese straws** soft cream cheese dip £4

## STARTERS

**Traditional vegetable minestrone soup** pesto crouton £5

**John Ross Jnr smoked fish platter** slices of oak smoked salmon, smooth potted mackerel pate and hot kiln roasted Scottish salmon with pickled cucumber, citrus crème fraiche £9 / £18

**Stornoway black pudding Scotch egg** Millers Larder piccalilli £8

**Tempura squid** Vietnamese dipping sauce £8

**Steamed British asparagus** served hot with Hollandaise or cold with vinaigrette £8

**Smoked baby back ribs** hickory smoked barbecue sauce and coleslaw. Main course size served with skinny chips £9 / £17

**Butternut squash, red onion & blue cheese tart** French bean & hazelnut salad £7

**Free-range chicken and leek terrine** truffle mayonnaise, crisp chicken skin £8

## FROM THE CHARGRILL

### • Today's guest steak

Specially selected breeds available for a limited time. Sold by 100 grams, served with classic steak garnish.

Please check our blackboards or ask your server for more details.

**Butcher's cut and French fries** 200g steak from the belly of the beast. Gets its name as the butchers regarded this as the best steak £17

**Rump (chef's favourite)** 220g rump steak, marinated in chilli and garlic £19

**Rib eye** 220g steak, straight from the centre of the rib £24

**Sirloin** 220g thickly cut from the centre of the loin £23

**Fillet** 200g cut from the centre of the fillet £32

**Rib of beef on the bone** served with French beans, hand-cut chips, tomato, mushroom, onion rings and a sauce of your choice (**for 2 to share**) £65

**Gammon steak & fried free-range egg** dry cured gammon steak, chargrilled with fried egg & chips £12

**Rack of Scottish lamb** garlic herb crust, minted pea puree & boulangere potato £22

**Prime Scottish beef Steakhouse burger** 100% Scottish ground beef, flame-grilled and served in a toasted pretzel bun with little gem lettuce, sliced beef tomato, pickled red onion, house coleslaw, SSH ketchup, French fries £15

**Free-range Scottish Steakhouse chicken supreme burger** butterflied chicken breast, flame-grilled and served in a toasted pretzel bun with little gem lettuce, sliced beef tomato, pickled red onion, house coleslaw, SSH ketchup, French fries £15

**Spiced vegetable burger with tomato chutney** Served on a toasted pretzel bun, little gem lettuce, sliced tomato, pickled red onion, house coleslaw ketchup, French fries £14

### • Extra Burger Toppings

Strathdon Blue cheese / Mull cheddar cheese / grilled flat cap mushroom / grilled Ayrshire bacon / free-range fried egg

• **Steak sauces** red wine jus / peppercorn / Strathdon blue cheese / Béarnaise £2 Each

## CLASSICS

**Free-range corn-fed chicken Cordon Blue** breaded chicken supreme, filled with cured ham, Swiss cheese, tomato fondue, wilted spinach £17

**Fresh haddock & hand-cut chips** served either in beer batter or crisp bread crumbs, crushed garden peas, chunky tartare sauce £14

**Traditional shepherd's pie** classic braised ground lamb topped with potato & cheddar crust £13

**Rigatoni alla Bolognese** ground beef & pork, braised in red wine, tomato & garlic, tossed in authentic Italian pasta with freshly grated Parmesan £13

**Mrs Macdonald's fish pie** smoked & fresh haddock, Atlantic prawns bound in a rich cheese sauce served with boiled rice and seasonal vegetables £14

**Roast half free-range chicken** marinated in lemon, garlic, served with truffle chips, rocket, Parmesan salad £17

**Pork & leek sausage with mash** onion & thyme gravy £12

## FISH

**Today's freshly caught market fish** Served with either: - vegetable risotto & gremolata - seasonal vegetables, parsley new potatoes, Hollandaise sauce - warm salad of red onion, artichoke hearts, apple, cashew nuts, fennel, chilli, coriander, lime **MVP**

**Smoked haddock fishcake** wilted spinach, Hollandaise sauce £14

## VEGETARIAN

**Garden vegetable & chickpea tagine** lemon and fresh herb couscous, toasted almonds, minted yoghurt £12

**Beetroot & goat's cheese gnocchi** aubergine puree, red pepper, sweet and sour baby onions £13

**Risotto primavera** young seasonal vegetable risotto, lemon, Parmesan £7 / £12

**Scottish Steakhouse superfood** white quinoa, roasted butternut squash, caramelised red onion, pumpkin, pomegranate seeds £7 / £13

**Smoked mackerel & avocado** radish, charred broccoli, garic, chilli, feta cheese, yoghurt dressing £7 / £13

**Buffalo mozzarella & roasted red peppers** cherry tomatoes & aubergine puree £7 / £13

## SIDES

- **Beer battered onion rings** £4
- **Grilled flat cap mushrooms, garlic butter** £4
  - **French beans & shallots** £4
    - **Carrots & peas** £4
    - **Hand-cut chips** £5
      - **French fries** £4
      - **House coleslaw** £4
  - **Rocket & Parmesan salad** £4

## DESSERTS

**Vanilla panna cotta** poached rhubarb, rhubarb jelly £6

**Baked New York cheesecake** blood orange sorbet, orange and sesame tuile £6

**Classic tiramisu** classic Italian dessert of whipped mascarpone cream with espresso and rum soaked sponge £6

**White chocolate & passion fruit delice** exotic fresh fruit, Chantilly cream £6

**Baked chocolate pudding** mint chocolate chip ice cream £6

**Profiterols** vanilla ice cream, hot chocolate sauce £6

**Strawberries & cream** fresh strawberries served with fresh cream or ice cream £7

**Artisan Scottish cheese board, chutney and oatcakes** Arran smoked cheddar cheese, Strathdon blue and Bonnet cheese £9

**Ice Cream** Choose from a selection of ice cream flavours, toppings and sauces **2 scoops £6 / 3 scoops £8**