

# STARTERS

## TRIO OF HAGGIS

HAGGIS PANKO, HAGGIS SAUSAGE ROLL, HAGGIS SPRING ROLL, NEEP  
PUREE, WHISKY CREAM (D)(E)(G)

9

## BRUSCHETTA

BUFFALO MOZZARELLA, VINE TOMATOES, RED ONION, BASIL &  
HAZELNUT PESTO, TRUFFLE OIL, BALSAMIC GLAZE. (G\*)(D)(N)(SU)(V)

8

## PORK TERRINE

HAM HOCK, BLACK PUDDING, PORK SHOULDER, PROSCIUTTO, BEARNAISE,  
ONION JAM, PICKLED GHERKINS. (D)(E)(M)(G)(SU)

10

## POTATO AND LEEK SOUP

CRISPY ONIONS, BABY POTATOES, GARLIC & ROSEMARY CREAM, SLICED  
SOURDOUGH, SEA SALT BUTTER. (D)(G\*)(V)

8

## HAND-DIVED SCALLOPS

CRISPY BACON, BLACK PUDDING, PEA PURÉE. (MO)(D)(G)

17

(C) Celery (D) Dairy (F) Fish (G) Gluten (G\*) Can Be Made Without Gluten (MO) Molluscs  
(M) Mustard (N) Nuts (P) Peanut (S) Sesame (So) Soya (Su) Sulphites (V) Vegetarian

*Please inform your server if you have any allergies or dietary requirements as all of our products may contain any of the allergens listed above and we cannot guarantee that any dish is completely free of traces of their listed allergens. None of our meat is Halal.*

*A discretionary service charge is applied to all tables. the people serving you today and making your food receive 100% of the service charge.*

# MAINS

## SCOTTISH VENISON FILLET

HAGGIS BON BONS, BUTTERED GREENS, BEETROOT PUREE, BEETROOT CRISPS, FRESH BERRIES, CONFIT POTATO, RED WINE JUS. (C)(D)(E)(G)

27

## 8OZ BEEF BURGER

CANDIED BACON, IRN BRU PULLED PORK, MATURE CHEDDAR, BRIOCHE BUN, PEPPERCORN SAUCE, SEA SALT CHIPS. (D)(E)(G\*)(M)(S)(So)(Su)

22

## SCOTCH BEEF, GLAZED & SLOW COOKED

WHOLEGRAIN MUSTARD MASH, ROASTED ROOT VEGETABLES, RED WINE JUS. (C)(D)(G\*)(M)

25

## GRILLED SEABASS

ROAST CARROT & THYME PUREE, TENDERSTEM BROCCOLI, DILL OIL, PARMENTIER POTATOES. (D)(F)(G)

24

## VEGETARIAN HAGGIS, NEEPS & TATTIES

ROASTED VEGETABLES, WHISKY & PEPPERCORN CREAM. (D)(G)(SU)(V)

20

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# THE GRILL

## ABERDEEN BLACK ANGUS (DRY AGED 28-35 DAYS)

All steaks are accompanied with hand-cut chips, salad, dressing, and your choice of sauce,  
Upgrade your chips to any other side for a £1.50 supplement.

*All of our steaks are rested in butter (D), please let your server know if you have an allergy, thank you.*

### 250g BAVETTE - 28

Very tender, flavoursome, cut from the lower sirloin cap. Recommended Medium (G)(So)

### 500g CÔTE DE BOEUF - 46

Ribeye on the bone for superior succulence & flavour. Recommended Medium

### 400g SIRLOIN - 44

Thick-cut from the mid-striploin. Recommended Medium Rare

### 250g FILLET STEAK - 40

Exceedingly tender & lean cut, melt-in-the-mouth texture. Recommended Rare

## SHARING STEAKS

For two people, cuts served with grilled tomatoes and mushroom, dressed Caprese salad, a choice of two sides & two sauces.

### 600g CHATEAUBRIAND - 88

Cut from tenderloin fillet.

*Recommended Rare*

### 1200g TOMAHAWK - 94

Ribeye from the largest rib bone.

*Recommended Medium*

## SIDES

Beer Battered Onion Rings (G)(Su)(V)	5.5
Chicken Salt & Parmesan Chips (D)	6.5
Macaroni Cheese (D)(G)(M)(Su)(V)	6.5
Caprese Topped Portobello Mushrooms (D)(Su)	5.5
Haggis Stuffed Yorkshire Pudding (D)(G)	6.5
Rosemary Roast Potatoes (V)	5.5
Sea-Salt Chips (V)	5
Seasonal Veg (V)	5.5
Hand-Dived Scallops (D)(MO)(G) (10 to upgrade)	14

## SAUCES - 3.5

Blue Cheese (D)(E)(M)(Su)(V)
Bearnaise (D)(E)(Su)(V)
Chimichurri (Su)(V)
Mini Grill Steak Sauce (C)(F)(G)(M)(Su)
Peppercorn (D)(G)
Red Wine Bone Marrow Jus (C)(D)

# DESSERTS

## MILK CHOCOLATE & PEANUT BUTTER GANACHE BROWNIE

VANILLA ICE CREAM. (D)(E)(G)(P)(So)(V)

10

## STRAWBERRY MERINGUES

STRAWBERRY GEL, WHITE CHOCOLATE SHARD, FRESH STRAWBERRY,  
BASIL, WHITE CHOCOLATE SAUCE, CRUMBLE. (D)(E)(G)(So)(V)

8.5

## WHISKY & CINNAMON CRÈME BRULÉE

VANILLA SHORTBREAD. (D)(E)(G)(V)

9.5

## HOT DRINKS

Americano	3.50
Flat White	3.90
Latte	4.80
Cappuccino	4.50
Espresso	3.40
Double Espresso	4.20
Tea	3.50
Mocha	4.75

## LIQUEURS - 4.80

Amaretto
Bailey's
Drambuie
Frangelico
Kahlua
Glazva
Sambuca
Jamiesons

Make it a **Coffee**  
**Liqueur** topped with  
cream +1.95

## DESSERT WINE

### Late Harvest MAD Wine

*From the most prestigious village of Hungary's famous wine growing region. Intense fruity and floral aromas balanced by the natural sugars and refreshing acidity.*

6.50/50ml glass 47.50/50cl bottle

## PORT

### Port Delaforce 2012 late bottled vintage, Porto, Portugal

*Round, richly flavoured port from a single year. Fully aged in oak casks and is ready to drink now.*

4.95/50ml glass



# THE MINI GRILL

## SUNDAY ROAST

**SUNDAYS DONE RIGHT!**

Choose from: **ROAST BEEF / ROAST CHICKEN / BUTTERNUT SQUASH WELLINGTON**

All served with Yorkshire pudding, seasonal veg, roast potatoes, red wine jus and roast veg purée

**24**

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### **The Perfect Accompaniment:**

**BLOODY MARY/ BLOODY MARIA/ RED SNAPPER**

made with

TITO'S VODKA/ CAZCABEL TEQUILA/ ISLE OF BUTE OYSTER GIN

*Worcestershire sauce, Angostura bitters, tabasco, celery stick, salt and chilli flakes, black pepper. Garnished with a crispy bacon rasher and a skewer of sweet pepper, cheese cube, pickle and cucumber roll (all edible)*