

Restaurant Menu

S T A R T E R S

Cock-a-Leekie Soup chicken / leeks / prunes	£12	Ham Hock Terrine pickled spring vegetables / mustard mayonnaise	£14
Twice-Baked Isle of Mull Soufflé isle of mull cheddar / light cream sauce	£14	Heirloom Tomato Salad peach / almonds / basil	£12

S E A F O O D

Scottish Crab on Crumpet warm beurre blanc / samphire	£15
Whisky-Cured Scottish Trout apple / mooli / horseradish	£14
Baked Hand-Dived Scallop cucumber / champagne sauce / baked in shell	£19
Shetland Mussels cooked meunière	£16

F R O M T H E G R I L L

Callum Chambers Purebred Aberdeen Angus fries / baby gem salad / choice of sauce	
10 oz Ribeye	£46
8 oz Sirloin	£38
1kg Porterhouse	£95
TO SHARE	
JIM JOHNSON'S PORK	
House Cured Gammon Chop fried katy's egg / chips / piccalilli	£29

F A V O U R I T E S

Fish & Chips proper mushy peas / tartare sauce / lemon	£25
Pea & Ricotta Rigatoni Pasta lemon / pine nuts	£22
Oldmeldrum Sausage & Mash onion gravy	£20
Chicken Caesar Salad cos / lardons / croutons / anchovy	£19
Presly's Steakette Burger classic garnish / house sauce	£21

KELTIC MUSHROOMS

Henderson's Relish & Honey-Glazed King Oyster Mushrooms guinness braised onions / hash browns	£23
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E X T R A S

SAUCES

peppercorn / béarnaise / bordelaise /
chimichurri / café de paris butter

SIDES

hispi cabbage / chips / mashed potato /
green salad / glazed carrots

£6 EACH

If you have any food allergens or intolerances,
please inform a member of staff about your requirements.

A discretionary service charge of 10% is applied to all bills.

