

BAR MENU

£15.95

TWO COURSES

OR

ONE COURSE WITH A PINT / GLASS OF HOUSE WINE

STARTERS

Soup of the day
please ask your server for details

Crispy fried salt & pepper squid
charred lime, chimichurri

Mini roast Blackface haggis
bashed neeps & tatties

Warm panzanella salad
barrel aged feta, cold pressed olive oil

MAINS

Ragu wild venison & red wine with tagliatelle
shaved Parmesan & cold pressed olive oil

7oz Buccleuch centre-cut fillet. Dry aged 23 days
thick cut chip, bearnaise sauce. (£10 supplement)

Baked fillet of North Atlantic cod
roasted tomatoes and romero peppers, kalamata olives, capers, aioli.

Sun blushed tomato & red pesto gnocchi
baby spinach, aged Parmesan.

Kitchen Opening Times 12-3pm; 6-9pm
An optional 12.5% service charge will be added to your bill