

Bread/ rapeseed oil/ flavoured vinegars	2.9
Olives/chilli / garlic	2.5

Starters or tasting plates

Tasting plates are designed for sharing and are perfect for lunch or a lighter dinner.

Ideally, we recommend 3 to 5 tasting plates between two with the addition of a potato side and a vegetable side to make the perfect meal.

Hot soup / bread / parsley butter	4.9
Chicken liver pate / honey roasted parsnip chutney / walnut crisp bread	6.5
Pork and pistachio roulade / apple puree / mixed Nut granola	6.5
Crayfish tian / saffron pickled mouli / pickled apple / shellfish mayo.	6.5
Lemon and leek polenta / roasted romanesco cauliflower / salsify / baby carrots	5.9
Fish of the day / aubergine puree / leek polenta / balsamic cream.	8.9
Seared scallops / curried cauliflower puree / Cauliflower florets / curried oil	11.5
Venison loin / baby carrots / bramble gel jus	11.5
Confit duck leg / pancetta potatoes / baby parsnips / red wine jus	10.9
Blue Cheese Mousse / skirlie crumb / broccoli florets / pomegranate dressing.	5.9
Chicken / honey / mustard / bacon / salad	6.5

Classic Tasting Plates

Lambs liver / fried onions / peas / bacon	5.7
Individual steak pie	7.5
Beer battered haddock goujons / lemon/ tartare sauce	7.3

The largest table size we can cater for with tasting plates is 8. If Your party is larger than 8, a wonderful experience still awaits, albeit a more traditional one of 1,2 or 3 courses from our menu. We can also adapt the classic tasting plates to be main course plates if your party is above the magic number.

A la Carte Mains

Venison	25.5
Venison loin / black pudding boulangère potatoes / baby leeks and carrots / bramble gel / bramble jus	
Confit duck leg	18.5
Confit duck leg / pancetta potatoes / baby parsnips / red wine jus.	
8oz Fillet Steak	25.9
FROM THE CHARCOAL GRILL Scotch beef / hand cut chips / watercress.	
Sauces;	2.5
Monkey gland/pepper/blue cheese & cognac/red wine jus.	
Chicken	16.9
Breast / beetroot dauphinoise / salsify / wild mushroom and truffle cream.	
Fish of the day	18.5
Fish of the day / aubergine puree / leek polenta / balsamic cream.	
Polenta	16.9
Lemon and leek polenta / roasted Romanesco cauliflower / salsify / baby carrots	

Classic Mains

Chicken	14.9
FROM THE CHARCOAL GRILL Chargrilled breast / hand cut chips / sauce of choice/watercress	
Handmade Glenskirlie Burger	13.9
FROM THE CHARCOAL GRILL Baby gem lettuce & tomato / hand cut chips / Arran mustard mayo. Toppings:	
Cheese	+1.5
Bacon	+1.7
Jalapenos and cheese	+1.8
Goat's cheese and caramelised red onion	+2.5
Haddock	13.9
Beer batter / hand cut chips / lemon/ tartare sauce.	
Steak Pie	14.9
Parsley potatoes / hot buttered Vegetables.	
Lambs liver	12.9
fried onions/ peas / bacon / potatoes	

Sides

Garden peas/bacon/baby gem	2.9
Hot buttered baby boiled potatoes /parsley	3.2
Sun blush tomato/ roasted red pepper/olive salad	2.9
Hand cut chips/garlic mayo	3.5
Green beans /chilli / garlic	3.2
Beer battered onion rings/garlic mayo	2.9
Heritage carrots /parsley butter	4.5
Cauliflower cheese	2.9
Pancetta potatoes	3.9
Sauces;	2.5
Monkey gland/pepper/blue cheese & cognac/red wine jus	

DESSERTS

Pudding Sticky toffee / toffee sauce / vanilla ice cream.	6.5
Cheesecake of the Day Seasonal compote / chantilly cream.	6.9
Tiramisu Chocolate sauce / mascarpone ice cream	6.9
Mousse Coconut and lime mousse / raspberry sorbet / raspberry compote / chilli and lime syrup	6.5
Sweet Pot Just ask your server for details.	6.5
Sweetie by the glass 125ml Vistamar Late Harvest "Moscatel", Chile <i>Stunningly fresh & delicious sweet wine with delicate floral notes</i>	5.9
Cheese Scottish cheese / homemade chutney / mixed crackers.	8.5
Port by the glass 50ml Cockburns ruby port Vintage Port	3.3 9.9

HOT DRINKS

Americano coffee	2.9
Espresso	2.9
Latte or cappuccino	3.2
Extra shot	0.5
Tea	2.9
Hot chocolate	3.9
Liqueur coffee	6.5

MARKET MENU

STARTERS

Soup Soup / warm bread.
Chicken liver pate Honey roasted parsnip chutney / walnut crisp bread.
Crayfish Crayfish tian / saffron pickled mouli / pickled apple / shellfish mayo.
Blue Cheese Mousse Skirlie crumb / broccoli florets / pomegranate dressing.

MAINS

Duck Confit duck leg / pancetta potatoes / baby parsnips / red wine jus.
Chicken Breast / beetroot dauphinoise / salsify / wild mushroom and truffle cream.
Polenta Lemon and leek polenta / roasted romanescos cauliflower / salsify / baby carrots
Fish of the day Aubergine puree / leek polenta / balsamic cream.

DESSERTS

Pudding Sticky toffee / toffee sauce / vanilla ice cream.	
Cheesecake of the Day Seasonal compote / Chantilly cream.	
Tiramisu Chocolate sauce / mascarpone ice cream	
Mousse Coconut and lime mousse / raspberry sorbet / raspberry compote / chilli and lime syrup	
Three courses	28.9
Three courses	28.9