

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
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Chicken liver pate / red onion marmalade / Balsamic glaze / oatcakes	6.5
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Confit duck & orange terrine/ plum & star anise gel/ Plum & orange compote.	6.5
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Salmon & dill rilette / baby leaves/citrus aioli/ crispbread.	6.5
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Fermented pearl barley risotto / butternut squash / roscoff onions / walnut pesto	5.9
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Sea bream/Cullen skink veloute/ parisienne of vegetables	8.9
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Chilli and garlic squid / sweet and sour dip / Pak choi / cashew nut	7.2
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Venison loin / mushroom puree/ golden beetroot	8.9
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Panko wrapped shin of beef / red wine jus	8.9
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Pickled baby beetroots / beetroot cous cous / Puffed wild rice /goat's curd.	5.9
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Chicken / honey / mustard / bacon / salad	6.5
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Classic Tasting Plates

Lambs liver / fried onions / peas / bacon	5.7
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Individual steak pie	7.5
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Beer battered haddock goujons / lemon/ tartare sauce	7.3
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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 & skirlie sausage/smoked potato terrine/ wild mushroom puree/ golden beetroot/ red wine jus.	

Shin of Beef	18.5
Slow braised / herb mash /salt baked kohlrabi / green beans / 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 / chorizo and shiitake mushroom farce/ confit chicken & herb potato cake / kale / mustard and tarragon cream.	

Sea Bream	18.5
Cullen skink veloute/ buttered leeks/potato discs/ parisienne of carrots & parsnip.	

Risotto	16.9
Fermented pearl barley risotto / butternut squash / roscoff onions / walnut pesto.	

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
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Hot buttered baby boiled potatoes /parsley	3.2
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Sun blush tomato/ roasted red pepper/olive salad	2.9
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Hand cut chips/garlic mayo	3.5
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Green beans /chilli / garlic	3.2
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Beer battered onion rings/garlic mayo	2.9
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Heritage carrots /parsley butter	4.5
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Cauliflower cheese	2.9
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Herb mash potato	3.9
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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
Pumpkin Pumpkin, carrot & walnut cake / pumpkin & orange curd / mascarpone ice cream / meringue	6.9
Sundae Coconut and chocolate ice cream / chocolate sauce and coconut pieces.	6.5
Sweet Pot Just ask your server for details.	6.5
Coffee/Tea with a mini daily sweet pot	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	3.3
Vintage Port	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	

MARKET MENU

STARTERS

Soup Soup / warm bread.
Pate Chicken liver pate / Red onion marmalade / balsamic glaze / crisp bread.
Salmon Salmon & dill rilette / baby leaves/citrus aioli/ crispbread.
Beetroot Pickled baby beetroots / beetroot cous cous / Puffed wild rice / goat's curd.

MAINS

Shin of beef Slow braised / herb mash / salt baked kohlrabi /baby carrots / red wine jus.
Sea Bream Cullen skink veloute/ buttered leeks/potato discs/ parisienne of carrots & parsnip.
Risotto Fermented pearl barley risotto / butternut squash / roscoff onions / walnut pesto.
Chicken Breast / chorizo and shiitake mushroom farce/ confit chicken & herb potato cake / kale / mustard and tarragon cream.

DESSERTS

Pudding Sticky toffee / toffee sauce / vanilla ice cream.
Cheesecake of the Day Seasonal compote / Chantilly cream.
Pumpkin Pumpkin, carrot & walnut cake / pumpkin & orange curd / mascarpone ice cream / meringue
Sweet Pot Just ask your server for details.

Three courses

28.9