

STARTERS

Prosciutto & Orchard Pear Salad 6

Kintyre Blue Cheese, Baby Gem

Ayrshire Ham Hock & Pistachio Terrine 5.5

Pomegranate, Damson Curd

Scottish Gin Cured Salmon 7.5

Capers & Rye Bread

Perthshire Venison Fillet Carpaccio 9

Parmesan & Capers

Arran Mackerel Oaties 6

Lemon & Olive Oil, Bacon & Shallot Jam

Scottish Asparagus 7.5

Tempura Stuffed Courgette Flowers, Chickpea, Pepper & Chilli

MAINS

Wok Seared Heritage Carrot, Chilli Noodles 9.5

Sugar Snap Greens & Ginger

Blackened Monkfish Tail 17

Squid Ink, Charred Cauliflower & Sweat Pea Purée

Lemon & Thyme Pan Roasted Chicken 12

Mediterranean Bean & Chorizo Casserole

Smoked Applewood Soufflé 15

Pomegranate, Walnut & Endive

FROM THE JOSPER GRILL

One of only a handful in Scotland, our Josper Grill runs to an extraordinarily high temperature to deliver perfectly chargrilled, exceptionally juicy and tender meat. Across all of these dishes, the embers add an authentic, charcoal flavour.

STEAKS

Certified Aberdeen Angus, specially selected from Auchengibbert Farm in the Scottish Borders. All steaks are served with Triple Cooked Chips, Vine Tomatoes & Charred Red Onion.

Rib Eye 30 Day Aged, 250 grams 24

Sirloin 40 Day Aged, 250 grams 26

Top-End Fillet 30 Day Aged, 250 grams 35

Tomahawk 60 Day Aged, 600 grams 58

JOSPERED MAINS

Chef's Aberdeen Angus Burger 15

Applewood Smoked Cheese, Tempura Onions, Bacon & Shallot Jam, Fries

Sweet Ayrshire Pork Chop 14

Buttery Mash, Greens & Seared Apple

Peppercorn Sauce, Béarnaise Sauce or Garlic Butter 2.5

SIDES 3.5

Sweet Chilli Halloumi Fries
Pomegranate & Endive Salad

Applewood Mac 'n' Cheese
Spinach & Purple Dragons

Honey Roast Carrots
Sweet Potato Fries

DESSERTS

Jospered Pineapple 6

Crowdie, Szechuan Pepper

Prosecco Jelly, Scottish Raspberries 4.5

Mango, Apple & Pear Tart 6.5

Black Pepper Ice Cream

Smoked Arran Cheddar 7.5

Kintyre Blue, Damson Curd & Oatcakes

Lemon Posset, Homemade Shortbread 4.5

Dark Chocolate Soufflé 7

Summer Berry Compote & Vanilla