



To Start

<p>Soup of the Day £8 homemade bread & Scottish Butter</p> <p>Traditional Cullen Skink £10 crispy leeks, herb oil, home-made bread & Scottish butter</p> <p>Pan Seared Scallop £16 three roes, lardo, apple</p>	£8	<p>Confit Beetroot & Whipped Goats Cheese £12 pumpkin seed granola, wild garlic pesto</p> <p>Chicken, Ham & Apricot Terrine £13 pickled pear, chicory, baby carrots aioli, stout bread</p> <p>Mingarry Cured Trout £14 split cucumber creme fraiche, pastrami puffed barley, sea rosemary</p>	£12
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Main Course

<p>West Highland Venison Steak £29 caramalised celeriac puree, confit beets, pear, crispy shallots, red wine jus</p> <p>Roast Fillet of Cod £26 leek caper and brown shrimp vinaigrette, crispy leeks</p> <p>Chicken Supreme £25 stuffed wing, soft polenta, mushroom ragu, herb relish</p>	£29	<p>Parsnip & Smoked Gouda Gnocchi £21 fermented carrot, caraway crumb, spring onion oil</p> <p>Mingarry Park Venison Burger £19 brioche bun, Isle of Mull cheddar, chilli jam, skinny fries</p> <p>Beer Battered West Coast Haddock £21 chunky chips, minted peas, tarate sauce</p>	£21
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Sides £6

Chunky chips | Truffle & parmesan fries | House salad with pickled leaves | Buttered Greens, almonds, espelette
 Cheddar dauphinois potatoes with herb crust | Selection of house olives

Desserts

<p>Chocolate & Baileys Roulade £9 dried raspberries, praline</p> <p>Whisky & Honey Posset £9 citrus curd, raspberries, poppy seed shortbread</p> <p>Salted Caramel Sundae £9 vanilla ice cream, candied popcorn</p>	£9	<p>Lemom Olive Oil Cake £9 candied ginger, pistachio sorbet, coconut yoghurt</p> <p>Selection of Scottish Cheeses £14 oatcakes, crackers apple, grapes, candied walnuts, chefs chutney</p> <p>Liqueur Coffee £8.50 Chefs petit fours</p>	£9
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