

While you decide

Gordal Olives *(vv)(gf)* £3

Au Gourmand Sourdough & butter or Extra Virgin Olive oil *(vv)* £1
+Manchego & Serrano *(gf)* for £6

Starters

Soup of the day <i>(v)(gf)</i> served with Au Gourmand sourdough & butter	£4.95
Traditional Scottish Cullen Skink <i>(gf)</i> served with Au Gourmand sourdough & butter	£5.95
Smoked ham hock & game terrine with Whighams pickle <i>(gf)</i> and oatcake	£5.95
Crispy coated calamari with soy, sesame & chilli dip	£5.95/£10.95
Butternut squash falafel with buckwheat tabbouleh <i>(vv)(gf)</i>	£4.95/£8.95
Belhaven smokery smoked salmon with germagrain bread & lemon	£5.95/£10.95
Whighams fishcake with tartare sauce & herb salad	£4.95/£8.95

Fresh Shellfish

Fresh Loch Fyne oysters, <i>(gf)</i> 3, 6 or 12	£6, £12 or £24
With shallot vinegar <i>(vv)(gf)</i> or soy & ginger <i>(vv)(gf)</i>	
Shetland Mussels: Ask your server for today's sauce <i>(Large portion served with fries)</i>	£6.95/£12.95
Split grilled Scottish Langoustines with lemon, garlic & parsley butter <i>(gf)</i>	£14.95/£24.95

Mains

Fish of the day – your server will let you know the details	£MP
Whighams 6oz burger on toasted sourdough bun with pickle & fries	£10.95
Beer battered hake fillet with fries & mixed leaf salad	£11.95
Heritage tomato tatin with rocket, balsamic & grana padano <i>(v)</i>	£9.95
Grilled whole lemon sole with caper beurre noisette	£19.95
8oz aged Scottish rib eye steak with fries & mixed salad <i>(gf)</i>	£23.95
Linguini with tomato, chilli, olive & capers <i>(vv)</i> <i>(Add seared king prawns for £5)</i>	£10.50

Sides

Buttered baby potatoes; mixed leaf salad; sautéed seasonal vegetables; fries; *(all vv)(all gf)*
£3.00 each

Prices inclusive of 20% VAT.

A discretionary service charge of 10% will be added to parties of 6 or more.
Please advise your server of any food allergies. Allergens sheet available.



Bar Snacks – Tapas with a Scottish twist

Au Gourmand sourdough with extra virgin olive oil & balsamic <i>(vv)</i>	£1pp
Marinated Gordal olives <i>(vv)(gf)</i>	£3
Skinny fries with aioli or Sriracha ketchup <i>(vv)(gf)</i>	£3
3 mini fishcakes with tartare	£4.95
Butcher's chipolatas drizzled with honey & thyme	£4.50
Roasted mini chorizos with grilled sourdough	£5.50
Semi-cured Manchego with Serrano ham, olive oil & sourdough	£7
Loch Fyne oysters with shallot vinaigrette or soy & ginger <i>(gf)</i>	£2ea
Bowl of crispy calamari with aioli	£4.50
Mini red peppers stuffed with feta <i>(v)(gf)</i>	£4.50