



WHIGHAMS

Wine Cellars

WHILE YOU WAIT...

Artisan bread board	4.25
<i>‘Au Gourmand’ artisan sourdough & germa grain bread with house infused garlic olive oil & balsamic vinegar (vgn)</i>	
Gordal olives	6.00
<i>in garlic & paprika brine (v)(ngci)</i>	
House selection of hummus	6.50
<i>chickpeas & caramelised onion; cannellini beans lemon & coriander. Served with grilled flatbread (vgn)(ngci)</i>	

STARTERS

Signature Cullen skink	10.95/18.95
<i>traditional Scottish soup made with smoked haddock, potatoes, leek, onion & cream, topped with crispy potato skins, finished with a chive split oil. Served with artisan sourdough bread & butter (ngci with gf oatcakes)</i>	
Haggis croquettes	7.95
<i>Glenfiddich single malt whisky & wholegrain mustard crème fraîche & clapsnot purée</i>	
Soup of the day <i>(made this morning!)</i>	6.50
<i>finished with split fresh herb oil (ngci)(vgn)(df) served with artisan sourdough & butter</i>	
Cold smoked Scottish salmon <i>(ngci)</i>	11.00/20.95
<i>from Belhaven smokehouse - served on a bed of rocket with a lemon & chive crème fraîche, all accompanied with artisan germa grain bread & butter</i>	
Crispy calamari with aioli	7.50
<i>deep fried squid rings, thinly coated with our own seasoning mix & served with aioli</i>	
Whighams fishcake(s)	7.95/16.95
<i>with a mixed salad & tartare sauce</i>	

MAINS

Linguine alla puttanesca	14.50
<i>tossed in slow cooked cherry tomatoes, chili, black olives, capers (vgn) & a parmesan tuile - add king prawns for £5</i>	
Classic fish & chips	18.95
<i>haddock fillet served with fries, minted peas & home-made tartare sauce. Beer battered or panko breaded.</i>	
Aromatic fish stew	21.50
<i>cod, coley, salmon in a tomato & fennel broth served with sautéed potatoes & seasonal greens (ngci)</i>	
Roasted cauliflower, chickpea & butternut squash Goan curry	17.95
<i>topped with a fresh chilli & coriander, served with basmati rice, mango chutney (ngci) & grilled flatbread (vgn)</i>	
Whighams 6oz cheeseburger	18.50
<i>‘Au Gourmand’ artisan brioche bun, lettuce, tomato, pickle, fries & sriracha ketchup.</i>	
Your choice of cheese: cheddar or blue	
Your choice of sauce: house dip, spicy mayo or aioli	
Scottish venison Bourguignon	23.50
<i>roasted rosemary potatoes & seasonal veg (ngci)</i>	

SIDES - £4 each

Fries <i>(v)(ngci)</i>	
Green beans	
<i>with garlic butter & sea salt (v)(ngci)</i>	
Sautéed rosemary & garlic new potatoes <i>(v)</i>	
Mixed leaf salad	
<i>with cherry tomatoes & cucumber tossed in house dressing (vgn)</i>	
Buttered samphire grass <i>(v)(ngci)</i>	
<i>Scottish seaweeds dressed in salted butter</i>	

FRESH FROM THE MARKET

Loch Fyne Oysters

served with shallots vinaigrette & soy and ginger dip

£3.50 each

Shetland blue shell mussels

rope grown & hand-picked, then steamed & served in today’s sauce

Starter with sourdough bread & butter £9.00

Main with fries (ngci) £18.00

Catch of the day

ask your server for details

£24.00

Why not come back on Sunday?

Every Sunday | 12-4pm

Two main courses & a bottle of wine

£55

Vat at the current rate is included in all prices. A service charge of 10% will be added to all parties of 6 or over.

VGN-Vegan, V-Vegetarian, NGCI-No gluten containing ingredients. Please advise staff of any allergies.

Allergens sheet available