



WHIGHAMS

Wine Cellars

WHILE YOU WAIT...

Artisan sourdough bread	3.00
<i>with olive oil & balsamic vinegar (vgn)</i>	
Gordal olives <i>(v)(ngci)</i>	5.00
Caramelised onion hummus	4.50
<i>with grilled flatbread (vgn) (ngci with GF oatcakes)</i>	

STARTERS

Cullen skink	9.50
<i>traditional Scottish soup made with smoked haddock, potatoes & cream, served with artisan sourdough bread & butter (ngci with gf oatcakes)</i>	
Haggis croquettes	6.50
<i>whisky & wholegrain mustard crème fraîche & clapsnot purée</i>	
Soup of the day	6.00
<i>(ngci)(vgn)(df) served with artisan sourdough & butter</i>	
Cold smoked Scottish salmon <i>(ngci)</i>	9.50
<i>with artisan germagrain bread & a lemon & chive crème fraîche</i>	
Crispy calamari with aioli	7.50
<i>thinly coated with our seasoning for extra crunch</i>	
Whighams fishcake	6.95
<i>served with mixed leaf salad & tartare sauce</i>	
Duck, pork & pistachio terrine	7.50
<i>with spiced date & tamarind chutney (ngci)</i>	

MAINS

Linguine	13.50
<i>tossed in slow cooked vine tomatoes, chili, olives & capers (vgn)</i>	
Add king prawns for £4	
Classic fish & chips	17.50
<i>beer battered haddock fillet with fries, minted peas & homemade tartare sauce</i>	
Aromatic fish stew <i>(ngci)</i>	20.50
<i>cod, coley, salmon in a tomato & fennel broth served with sautéed potatoes & seasonal greens</i>	
Roasted cauliflower, chickpea & butternut squash Goan curry	15.50
<i>with basmati rice, mango chutney (ngci) & flatbread (vgn)</i>	
Whighams 6oz burger	16.50
<i>brioche bun, lettuce & tomato, pickle, fries & sriracha ketchup.</i>	
Add Scottish cheddar or blue cheese for £2	
Scottish venison Bourguignon	23.50
<i>roasted rosemary potatoes & seasonal veg (ngci)</i>	

SIDES

Fries <i>(v)(ngci)</i>	3.50
Green beans	3.50
<i>with garlic butter & sea salt (v)(ngci)</i>	
Rosemary & garlic new potatoes <i>(v)</i>	4.00
Mixed leaf & tomato salad	3.00
<i>with house dressing (vgn)</i>	
Buttered samphire grass <i>(v)(ngci)</i>	4.00

FRESH FROM THE MARKET

Loch Fyne Oysters

shallot vinaigrette or bloody mary dip

3/6/12 - £10.50/21/42

Shetland blue shell mussels

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

Small with artisan sourdough bread £9.00

Large with fries (ngci) £17.00

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