

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 & clapshot purée</i>	
Soup of the day (made this morning!)	6.50
<i>finished with split fresh herb oil (ngci)(vgn)(df) served with artisan sourdough & butter</i>	
Smoked mackerel pate	8.50
<i>served on germa grain crostini, with kohlrabi remoulade, fresh radish and grated horseradish</i>	
Cold smoked Scottish salmon (ngci)	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>	
Whighams fishcake(s)	7.95/16.95
<i>with a mixed salad & tartare sauce</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

Special of the week

ask your server for details
~market price~

MAINS

Spring garden risotto	16.50
<i>Arborio rice, pea and wild garlic purée, with asparagus and broad beans (v) (ngci) - add king prawns for £5</i>	
Beetroot & quinoa salad	14.50
<i>Mixed leaf salad, quinoa, golden and red beetroot, pickled cauliflower, dressed with an orange citronette (vgn) (ngci)</i> Add slow cooked confit duck for £5.95 Or Elrick Goat cheese for £5.95	
Classic fish & chips	18.95
<i>haddock fillet served with fries, minted peas & home-made tartare sauce.</i> Choose between beer battered or panko breaded	
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</i> Your choice of cheese: cheddar or blue Your choice of sauce: house dip, spicy mayo or aioli	

SIDES - £4 each

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

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