



DINNER MENU

Available 6pm – 10pm

STARTERS

SOUP OF THE DAY With stone baked breads	7.50
TWICE BAKED ANSTER CHEESE SOUFFLE (V) With celeriac, apple and walnut salad	9.50
MINI CHIEFTAN HAGGIS With bashed neeps, champit tatties and whisky sauce	9.50
CULLEN SKINK Served with wholemeal soda bread	8.50
AVOCADO AND CHICKPEA SALAD (VE) With cherry tomatoes and lemon dressed leaves	10.50
SCOTTISH FETA SALAD (V) Quinoa, beetroot and kale	9.50
TOASTED COB SALAD With dressed baby gem, flaked ham hock, roasted sweetcorn and sweet potato	10.50
DAILY SPECIAL SEAFOOD STARTER	

MAINS

PAN ROAST CHICKEN BREAST Spring onion and leek mousse, fondant potatoes, broad beans, peas, baby leeks, lemongrass sauce	19.50
BRAISED BEEF SHORT RIB Horseradish creamed potatoes, roasted onion and red wine salsify	18.50
CHILLI, LIME AND CORIANDER SLOW COOKED PORK BELLY Coconut braised rice, pak choi, oriental dressing	18.50
ANSTER CHEESE AND HERB CRUSTED SALMON Smoked haddock and leek risotto	19.00
RUMP OF LAMB Olive potato, gnocchi potato, fine green beans, heritage tomato concassé	19.50
GOURMET SCOTTISH SEAFOOD BASKET Fries and tartar sauce	19.50

MAINS CONTINUED

CHICKEN CARBONARA	15.50
Pancetta and parmesan tuille	
PEA, LEMON AND HERB RISOTTO (V)	16.50
With goat's cheese curd and wilted rocket	
GRILLED SCOTCH RIB EYE STEAK	36.00
Pont neuf potato, mushroom and tomato	
GRILLED SCOTCH FILLET STEAK	42.00
Pont neuf potato, mushroom and tomato	
<i>Sauces: Bearnaise Peppercorn Blue cheese Red wine jus</i>	
DAILY SPECIAL MAIN COURSE	

SIDES

FRITES	3.00
ONION RINGS	3.00
GREEN SALAD	3.00

DESSERTS

CROWDIE CHEESECAKE	8.50
Pimms, strawberry, cucumber and orange	
RASPBERRY ÉCLAIR	8.50
Pistachio, white chocolate, Fife raspberry sorbet	
TONKA BEAN AND RHUBARB PARFAIT	8.50
Poached rhubarb, vanilla cremeux	
WARM HAZELNUT SPONGE	8.50
Compressed basil peaches and peach sorbet	
SELECTION OF SCOTTISH CHEESES	12.50
Truffle honey, black grapes and wafer biscuits	