

A LA CARTE

FIRST COURSE

HOMEMADE SOUP OF THE DAY | £3.95

SCOTTISH ROCK OYSTERS ON CRUSHED ICE WITH LEMON | £5.50 for 3 | £9.25 for 6

BREADED COCONUT KING PRAWNS WITH SWEET CHILLI SAUCE, APPLE AND MINT | £7.95

SEARED KING SCALLOPS WITH ROAST BROCCOLI, LIGHT CHEESE GLAZE, WILTED SPINACH AND NUTMEG | £9.50

TOMATO AND RED ONION BRUSCHETTA TOPPED WITH MELTED BRIE, BALSAMIC REDUCTION AND BASIL SCENTED OIL | £5.60

DEEP-FRIED CRISPY DUCK AND VEGETABLE SPRING ROLLS WITH TANGY ORANGE CARAMEL AND SESAME SALAD | £6.95

HOME MADE GAME TERRINE WITH PISTACHIO NUTS, SERVED WITH CRISPY BACON SALAD, WINTER VEGETABLE PUREE AND PORT DRESSING | £6.50

SECOND COURSE

SURF & TURF (GRILLED SCOTTISH STEAK AND JUMBO PRAWNS) | £28.95

GRILLED SIRLOIN STEAK | £18.50

GRILLED FILLET STEAK (8oz) | £26.00

(THE ABOVE ARE ACCOMPANIED BY ONION RINGS, TOMATO AND CHUNKY CHIPS)

WHOLE ROAST SEA BASS FILLED WITH FRESH HERBS SERVED WITH BOILED NEW POTATOES AND BROCCOLI WITH ALMONDS | £17.50

GRILLED SALMON AND TIGER PRAWNS WITH CRACKED BLACK PEPPER, ORANGE AND CORIANDER SERVED WITH CRUSHED POTATOES | £18.95

ROAST BREAST OF CHICKEN WITH SMOOTH NEEP PUREE, HAGGIS FRITTERS, SKIRLIE OATMEAL MASH AND WHISKY SAUCE | £15.90

GRILLED LAMB'S LIVER WITH BACON, FRIED ONIONS AND RED WINE GRAVY | £12.95

**CHECK OUR SPECIALS BOARD FOR THE BEST OF SCOTLAND'S FISH AND LARDER
OUR VEGETARIAN MENU OPTIONS CHANGE REGULARLY, PLEASE ASK FOR TODAY'S DISHES**

SIDE ORDERS

HAND CUT CHIPS | £2.95

FRENCH FRIES | £2.95

SAUCE FOR STEAK (PEPPER, DIANE OR BALMORAL) | £2.95

DRESSED HOUSE SALAD | £2.95

SELECTION OF MARKET VEGETABLES AND POTATOES | £2.95

ONION RINGS | £2.95

DESSERTS

CHOOSE FROM OUR DAILY SELECTION OF SWEETS | £4.50

ITALIAN ICE CREAM | £3.95

TODAY'S HOMEMADE SORBET | £3.95

SELECTION OF CHEESE AND BISCUITS | £6.25

We are happy to cater for diners with special dietary requirements, food allergies or intolerances. Before you order your food and drinks, please speak to our staff if you want to know about our ingredients. Due to the presence of gluten and nuts in our kitchens, we are unable to guarantee the absence of these allergens in our menu items.