

WINTER MENU



Soup of the day, fresh bread £6.95 (G.F.O, VG)

Haggis fritters, whisky emulsion £7.50

Cullen skink, smoked haddock broth, leek oil £9.95/£14.50 (G.F.O)

Loch fyne oysters £3.50 each (G.F.O)

Shetland mussels, mariniere sauce £11.95/£22.95

Whipped chicken liver parfait, onion chutney, granola, sourdough £8.95

Fregola risotto, wild mushroom, hazelnut, pickled pear (G.F.O) (VG) £8.95

Cod loin, white bean cassoulet, nduja, fish velouté, caviar (G.F.O) £17.95

Battered haddock, triple cooked chips, garden peas £13.95/£17.95 (G.F.O)

Steak beef burger, cheddar cheese, haggis, caramelised onions, fries £16.95

Moving mountains vegan burger, caramelised onions, fries £13.95 (VG)

King prawn, chickpea and spinach curry, braised rice, flatbread £18.95 (G.F.O)

Braised beef cheek, creamed potato, winter vegetables, parsnip, jus £19.95 (G.F.O)

'The Puffins' fish pie, mornay sauce, seasonal vegetables £17.95

Triple cooked chips, seasonal vegetables, fries, mixed salad £4.50 each

DESSERTS

Sticky toffee pudding, rum and raisin ice cream, caramel sauce £8.50

Tonka bean crème brulee, honeycomb tuille £7.95

Clementine basque cheesecake, granola £8.50

Affogato, espresso, disaronno liqueur, vanilla ice cream £8.95 (G.F.O)

Selection of ice cream or sorbet (G.F.O/ VN) £2.75



Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens.