

STARTERS - 5.95 EACH

BLACK PUDDING & SAUSAGE ROLL

Puff pastry topped with fennel seeds with Piccalilli

SCOTCH BROTH (9)

Pearl barley & vegetable broth, crispy kale, toasted seeds, olive oil and crusty bread

SMOKED SALMON ®

Potato pancakes, rocket, horseradish sour cream and a wedge of lemon

MAINS - 13.95 EACH

TRADITIONAL HAGGIS

Neeps & tatties and creamy whisky sauce

SLOW BRAISED BRISKET

Buttered mash, seasonal vegetables and red wine jus

HAM & HADDIE PIE 🐵

Smoked haddock, shredded ham, peas and baby spinach baked in a cream sauce and topped with Cheddar mash

MUSHROOM & QUINOA HAGGIS # 169 699

Neeps & tatties and red wine gravy

DESSERTS - 6.95 EACH

CRANACHAN ± (V)

Toasted oats, whisky & honey infused whipped cream, raspberries and mint

STICKY TOFFEE PUDDING ± W 699

Whisky & honey infused whipped cream

WEE DRAM WAFFLE ± (V)

Waffle topped with whipped cream, vanilla ice cream, whisky, honey, raspberries and toasted oat crumb

3 COURSES £24.45 PER PERSON

‡ Contains alcohol. ① Suitable for vegetarians. ⑥ Suitable for vegans. ⑩ Non-gluten option available upon request. Fish and poultry dishes may contain bones. All weights are approximate prior to cooking. All items are subject to availability. Allergen Information. If you have any allergies or dietary requirements, please speak to our team for more information. Our kitchens contain many ingredients and so we cannot guarantee the total absence of nuts, gluten, or other allergens. Menu descriptions do not contain all ingredients. Our fryers are used to cook different products so we cannot guarantee total absence of animal products or allergens. All list of allergens in each dish is available for your peace of mind. All prices include VAT Service is not included. All tips are retained by the grateful team.