



Sharing Platters

BREAD & OLIVES

Sourdough, olives, olive oil & balsamic. £4.50

CHEESE & VEGETABLE

Chargrilled courgette fritter, roast pepper, spiced aubergine caviar, pea & goat's cheese frittata, humous, smoked mozzarella, feta cheese, crostini, olives. £22.00

MEAT

Haggis balls, smoked duck, venison salami, chorizo, bresaola, pressed pork & gherkin terrine, herbed olives, pickles, chutney, crostini. £24.00

FISH

Tempura prawns, calamari, salmon paté, smoked haddock croquettes, Edinburgh Gin cured salmon, garlic mayonnaise, Asian dressing, crostini. £24.00



Starters

SOUP OF THE DAY

Chef's choice of soup served with crusty bread and butter. £5.00

PAN FRIED KING SCALLOPS

Broad bean purée, apple black pudding, crispy shallots. £10.50

TERRINE

Pressed pork and gherkin, pickled vegetables, crostini. £7.50

TART TATIN

Shallot and thyme, goats cheese, lentil salsa and toasted pumpkin seed dressing. £7.25

SMOKED HADDOCK CROQUETTES

Handmade Scottish haddock croquettes with baby gem lettuce and lemon & dill mayonnaise. £7.50

SOYA CURED SALMON

Mango & chilli salsa, micro coriander. £7.95

Mains

ROAST AYRSHIRE PORK BELLY

Pea and ham velouté, sautéed potatoes, with mint, charred baby gem, pickled apple and pork jus. £15.95

OVEN ROASTED COD

Pomme purée, samphire and green bean salad, gribiche dressing. £15.50

CHARGRILLED TUNA STEAK NIÇOISE

New potatoes, green beans, quail egg, black olive tapenade, parsley, lemon oil. £20.50

LAMB GIGOT

Rosemary & cumin rubbed Scottish lamb, salsa verde, salad. £19.50

PARMESAN GNOCCHI

Courgette Provençal, smoked mozzarella, rocket and basil oil salad £13.50

HADDOCK & CHIPS

Cold Town beer battered North Sea haddock, beef dripping chips, mushy peas. £14.00

VEGAN MEZZE PLATE

Cauliflower cous cous & quinoa, spiced aubergine compôte, charred squash steak, cauliflower and lentil dhal, tender stem broccoli. £14.50

SCOTTISH ABERDEEN ANGUS BEEFBURGER

BBQ brisket bacon, Mayfield cheese, chipotle mayonnaise, toasted Brioche bun, hand cut chips. £15.00

SIRLOIN STEAK

300g 35 day dry aged Border's Beef sirloin steak served with hand cut chips. £29.00

Sauces £2.50

PEPPERCORN, GARLIC & PARSLEY BUTTER
or RED WINE JUS & BLUE CHEESE

Pies

CHICKEN & HAM

Chicken and Ayrshire ham hough, with green leeks, cider and tarragon gravy. £13.95

STEAK & ONION

Braised Scotch beef shoulder, with red wine gravy and roasted roots. £14.00

CULLEN SKINK

Poached smoked haddock, leak and onion, potato topping with Isle of Mull Cheddar crumb. £13.25

Salads

SMOKED DUCK

Smoked duck, baby spinach, pecan nuts, spiced pickled pear, raspberry & poppy seed dressing. £14.00

CRISPY PRAWN GADOGADO

Rice noodles, Asian slaw and peanut dressing. £13.50

CAESAR

Baby gem lettuce, anchovies, parmesan shavings, caesar dressing. £9.00

Add chargrilled chicken £5

Add prawns £5

VEGAN SUPERFOOD

Tabbouleh, roasted onions, chargrilled courgette, grilled tenderstem broccoli, quinoa, toasted pumpkin seeds and lemon dressing. £12.00

Sides

All £3.50

HAND CUT CHIPS

BEEF DRIPPING CHIPS

ROCKET & PARMESAN SALAD

SALAD NIÇOISE

HERITAGE BABY CARROTS

SAUTÉED GREEN BEANS

with chilli & spring onion

CREAMED MASH POTATO

Next Chapter



Sweet Treats

JELLY & ICE CREAM

Berry ripple artichoke roll, blueberry jelly, mint and berry salad. £6.95

HAZELNUT TORTE

Whipped chocolate cream, pecan praline. £6.00

UPSIDE DOWN APPLE PIE

Vanilla ice cream. £6.00

CHOCOLATE PLATE

Tonka bean and white chocolate ganache, milk chocolate and hazelnut mousse, chocolate soil and fresh orange segments. £7.50

TRIO OF HOMEMADE ICE CREAM & SORBET

Ask your server for today's choices. £4.00

CHEESE PLATTER

Golden Cross goats cheese, Shropshire Blue, Isle of Mull Cheddar, with oatcakes, grapes, celery and plum chutney. £9.00

Add a glass of port for £2.50



Hot Drinks

ESPRESSO	£2.00
DOUBLE ESPRESSO	£2.50
AMERICANO	£2.50
MACCHIATO	£2.50
LATTE	£2.95
CAPPUCCINO	£2.95
FLAT WHITE	£2.50
HOT CHOCOLATE	£2.50
MOCHA	£2.95
TEAS	£2.50

*Breakfast, Earl Grey, Blueberry,
Peppermint, Camomile,
Vanilla Rooibos or Jasmine Green.*

Oat Milk alternative available
for any dietary requirements.



Sips & Nips

AUCHENTOSHAN 3 WOOD	
<i>Lowlands</i>	£4.80
ARBEG 10 YEAR OLD	
<i>Islay</i>	£4.50
SPRINGBANK 10 YEAR OLD	
<i>Campbeltown</i>	£4.00
DALMORE 12 YEAR OLD	
<i>Highlands</i>	£4.00
GLENFIDDICH 12 YEAR OLD	
<i>Speyside</i>	£4.00
MAKERS MARK	
<i>Bourbon</i>	£3.75
COURVOISIER VSOP	
<i>Cognac</i>	£4.25
EL DORADO 15 YEAR OLD	
<i>Rum</i>	£5.00
HERRADURA ANEJO	
<i>Tequila</i>	£4.50
ANTICA FORMULA	
<i>Vermouth</i>	£5.20

After Dinner Cocktails

ESPRESSO MARTINI

Absolut, Kahlua, espresso, sugar syrup.

£7.95

OLD FASHIONED

Your choice of spirit. Select from one of the Sips & Nips.

£8.50