

Molluscs

Shetland sustainable rope grown mussels (muscula)

½ kg £6.50 or 1kg £11.95

Choose your sauce

-  White wine, shallot and garlic
-  Chilli, ginger and coconut milk
-  Islay Scotch whisky, bacon and cream



Add fries and bread for £7.00

Oysters

Freshly shucked loch Fyne oysters

served on crushed ice and fresh lemon & lime

-  Served with a Red wine, shallot reduction
6 x £10.90 / 12 x £19.50
-  Served with a Bloody Mary sauce
6 x £11.90 / 12 x £21.50



FOOD ALLERGY NOTICE

If you have a food allergy or a special dietary requirement, please inform a member of our staff BEFORE you place your order. Thank you

Shellfish Platters

(pre-orders required for weekdays Monday to Thursdays)



Chilled Shellfish sharing platter

½ East Lothian Lobster, 6 oysters, 2 crab claws, 4 langoustines

served with shallot vinaigrette, garlic alloli, house salad and fries

£POA

Hot Shellfish Platter

with mussels, crevettes, clams, scallops, crab and grilled oyster, samphire
served in a Saffron cream sauce

£23.95 for 1 person

Hot Shellfish Sharing Platter

with mussels, crevettes, clams, scallops, crab and grilled oyster, samphire
served in a Saffron cream sauce with bread and fries

£50.00



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From the grill

35-day dry cured grass-fed Scottish borders beef



12oz ribeye steak	£28.00
12oz middle cut sirloin steak	£28.00
12oz rump steak	£19.00
8oz centre cut fillet steak	£32.50



How it is DONE

RARE

very red, cool center

MEDIUM RARE

warm, red center

MEDIUM

pink center

MEDIUM WELL

slightly pink center

WELL DONE

cooked throughout, no pink

All steaks are served with skin on fries and grilled tomato

Why not add one of our sauce?

Garlic herb butter / Peppercorn sauce / Salsa Verde / Béarnaise sauce

£3.00

Surf & Turf? add 3 grilled prawns for £6.50

1 Kg of Porterhouse steak to share

Farmed in Upernisbit Jedburgh just outside Edinburgh

Won overall uk farmer for 2018/19

served with skin on fries, grilled plum tomatoes, house salad and bearnaise sauce

£100.00

Surf & Turf? add 6 grilled prawns for £13.50

Sides & table sharers

House salad	£4.50	French fries	£4.50
Chive mash	£4.50	Marinated olives	£3.50
Carrots	£4.50	Bread	£2.50
Green beans & pine nuts	£4.50	Vegetable crisp & dip	£2.95

Starters

Welch's of Edinburgh hot & cold smoked salmon with purple potato and dill salad £8.65

Pan fried king scallops served with Salsa Verde and herb crumb £12.50

Grilled black tiger prawns served with smoked chilli dipping sauce
6 x £13.50 or 12 x £25.00

Thai Crab cakes with a celeriac and apple remoulade £8.45

Prawn cocktail, plump prawns, baby gem, tomato, topped with a classic
Marie Rose sauce fished with a jumbo prawn £9.10

Ham hock and parsley press served with a spiced fig chutney and crouton shards £7.80

Vegetarian haggis bon bons with Arran grain mustard mayonnaise (V) £6.95

Meat Mains

Sesame roasted duck breast with pak choi, sweet potatoes spheres and spiced plum jus £20.50

Pan fried corn-fed chicken breast with garden pea & smoked ham hock risotto £17.90

Buccleuch beef & oyster pie with a hint of Ale, honey roasted heritage carrots
and chive mash £16.90

Fish Mains

Sustainably farmed Shetland salmon fillet with mussels and clam casserole £18.90

Grilled butterflied sea bass filled with sweet potatoes spheres, crab & mussel's broth
£18.90

Seafood crumble with baked salmon, prawns, mussels, smoked haddock served in a
Saffron cream sauce £15.50

Vegetarian Mains

Butternut squash and goat cheese wellington with a tomato, aubergine &
courgette ragu £15.50

Potato gnocchi with spinach, garlic, pine nuts and cream
£14.95

Desserts

Pear Parfait with spiced meringue

£8.00

Coffee & caramel Panna cotta served with shortbread

£7.95

Dark chocolate mousse with strawberry ice-cream

£7.95

Sticky toffee pudding served with toffee sauce and vanilla ice-cream

£7.00

Arran Dairies ice cream selection

2 x scoops £4.00

Chef's selection of the finest Scottish cheeses served with
Arran oaties, house chutney and grapes

£8.50

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