

<b>NIBBLES</b>	Crispy whitebait with aioli	£3.95	Bread with butter, olive oil and balsamic	£3.00	6 prawns with a harissa mayonnaise	£6.95
	Nocellara olives	£3.95	Red peppers stuffed with cream cheese	£4.25		

<b>OYSTERS</b>	Red wine vinegar and shallot		Scottish vodka Bloody Mary		Lemon and fennel	
	<b>3</b>	<b>6</b>	<b>12</b>			
	£5.90	£10.90	£19.50			

<b>MUSSELS</b>	White wine, shallot and cream sauce		Islay whisky and smoked pancetta		Chilli and tomato	
	Shetland Blueshell mussels					
	<b>Half kilo</b>	£7.95				
	<b>One kilo</b>	£16.95				

<b>STARTERS</b>	Cullen skink soup (Arbroath smokies, leeks and potato)	£6.50	Salt and chilli squid stir fry with spring onion and sesame	£7.50	Vegetarian haggis bon-bon with tomato relish	£6.50
	Prawn cocktail with Marie rose and avocado	£6.50	Haggis croquette, king scallop and curried turnip puree	£9.95	Leek and goats cheese panna cotta with parmesan crisp	£7.00
	North Berwick gin gravadlax with horseradish crème fraiche and pickled cucumber	£7.00	Cock-A-Leekie terrine with prune puree	£6.95		

<b>FISHMONGER</b>	Hot shellfish platter. Shetland mussels, crab claws, tiger prawns, queenie scallops, clam meat, samphire and saffron sauce and herb crumbed oyster	<b>Single</b> £25.95 <b>Add half lobster</b> +£19.00	Battered cod and chips with tartar sauce and mushy peas	£10.50	Grilled salmon fillet with bouillabaisse and aioli	£14.95
	Eyemouth Lobster thermidor with Caesar salad, sautéed potatoes and samphire	<b>Half</b> £24.95 <b>Whole</b> £49.95	Whole baked seabass stuffed with crab, lemon and fennel with buttered Roosevelt potatoes and green beans	£23.95	Coconut and lemongrass fish curry with jasmine rice	£12.95
			Whole grilled plaice with a lemon caper butter sauce with buttered Roosevelt potatoes and green beans	£19.95	Creamy fish pie topped with mashed potatoes and tenderstem broccoli	£12.95

<b>FARMER</b>	8oz fillet steak	£28.00	Add 3 black tiger prawns	£5.50	Braised beef shin with potato dumplings, chantenay carrots and tenderstem broccoli	£15.95
	10oz ribeye steak	£26.00	Borders lamb rump with Arran mustard mashed potatoes, savoy cabbage and pancetta	£16.95	White truffle gnocchi in a wild mushroom and spinach cream sauce	£13.25
	10oz sirloin steak	£26.00	Braised chicken leg with peas, carrots, chicken velouté and baby gem	£14.25	Sweet potato and cauliflower curry with jasmine rice	£13.25
	10oz rump steak	£17.95				
	8oz pork loin	£14.95				
	<i>All served with beef dripping chips, plum tomato and rocket salad</i>					
	<b>Choice of sauce:</b> Peppercorn Garlic and herb butter Bordelaise					

<b>SIDES</b>	House salad	£3.95	<b>DESSERTS</b>	Dark chocolate mousse with caramelized white chocolate and salted caramel	£7.25
	Arran mustard mashed potato	£3.95		Blueberry parfait with crushed meringue and raspberry puree	£6.95
	Honey roast carrots	£3.95		Sticky toffee pudding with clotted cream ice cream	£5.95
	Buttered Roosevelt potatoes	£3.95		Raspberry panna cotta with a vanilla tuille	£6.95
	Cesar salad	£3.95		Poached exotic fruits with lemon sorbet	£6.50
	Buttered tenderstem broccoli	£3.95		Isle of Mull, Morangie brie and Blue Murder cheeses with chutney and oatcakes	£8.25
	Green beans and toasted pine nuts	£3.95			

*Michael's*

**GRILL &  
SEAFOOD PLACE**

Please see below the steps we will be taking to ensure we protect both our customers and our team.

- We will be carrying out full risk assessments including deliveries, to protect both our team and our suppliers and ultimately our customers
- Increased cleaning throughout the day
- Tables will not be set with cutlery or glass ware
- We will be introducing the use of sachets for sugar
- Cruets will be delivered on request and will be sanitised after each usage
- Your napkin and cutlery will be put on a plate on your table for you to help yourself
- We will be introducing single use menus and also our menu will be available to view online
- Hand sanitiser will be available on entry and throughout the restaurant.
- We will be regularly checking and sanitising toilet facilities.
- Our till and chip and pin terminals will be cleaned after each use
- We will be looking after our team by training them on safe work practices
- We will be ensuring safe socialising in the restaurant in line with the latest Government guidelines.
- Bookings must be made for no more than 6 people from a maximum of 2 households according to government guidelines
- Contact details for anyone visiting our restaurant will need to be taken at booking or on arrival if no booking made – these will be held securely on our reservation system
- Masks will be worn by our team and we will request that our customers wear a mask when moving around the restaurant area and when visiting the toilets
- Tables will be used once per service and sanitised after usage.