

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

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

MUSSELS	White wine, shallot and cream sauce		Islay whisky and smoked pancetta		Chilli and tomato	
	Half kilo £7.95	One kilo £16.95				

STARTERS	Cullen skink soup (Arbroath smokies, leek and potato)	£6.50	Prawn cocktail with Marie rose and avacado	£6.50	Vegetarian haggis bon-bon with tomato relish	£6.50
			Haggis croquette, king scallop and curried turnip puree	£9.95		

FISHMONGER	Hot shellfish platter	£25.95	Battered cod and chips with tartar sauce and mushy peas	£10.50	Grilled salmon fillet with bouillabaisse and aioli	£14.95
	Shetland mussels, crab claws, tiger prawns, queenie scallops, clam meat, samphire and saffron sauce, herb crumbed oyster		Whole baked seabass stuffed with crab, lemon and fennel with buttered Roosevelt potatoes and green beans	£23.95		

FARMER	8oz fillet steak, beef dripping chips, plum tomato and rocket salad	£28.00	Braised beef shin with potato dumplings, chantenay carrots and tenderstem broccoli	£15.95	Sweet potato and cauliflower curry with jasmine rice	£13.25
	Choice of sauce Peppercorn Garlic and herb butter Bordelaise		White truffle gnocchi in a wild mushroom and spinach cream sauce	£13.25		
	Add 3 black tiger prawns	£5.50				

SIDES	House Salad	£3.95	DESSERTS	Dark chocolate mousse, caramelized white chocolate, salted caramel	£7.25
	Honey roast carrots	£3.95		Blueberry parfait, crusted meringue, raspberry puree	£6.95
	Buttered Roosevelt potatoes	£3.95		Sticky toffee pudding, clotted cream ice cream	£5.95
	Caesar Salad	£3.95		Raspberry panna cotta, vanilla tuille	£6.95
	Buttered tenderstem broccoli	£3.95		Isle of Mull, Clava Brie and Blue Murder cheeses, chutney and oatcakes	£8.25
	Green beans and toasted pine nuts	£3.95			