

# A` la Carte Menu

*The emphasis of this menu is creating the highest quality dishes using the best of local produce*

Our food contains allergens, if you are concerned about food allergens please ask one of our associates prior to ordering

<u>Starters</u>	Pounds
<b>Crispy Sesame Seeds Hand Dived Scallops</b> <i>Asian Salad ~ Nori Seaweed ~ Coconut, Coriander &amp; Wasabi Dressing</i>	12
<b>Fricassee Of Jumbo Tiger Prawns</b> <i>Orange &amp; Garlic Butter ~ Bed of Spinach ~ Confit Cherry Tomatoes</i>	11
<b>Grilled Smoked Haloumi (v)</b> <i>Artichoke ~ Saffron Potato ~ Black Olive Salad</i>	7
<b>Duck Confit &amp; Foie Gras Terrine</b> <i>gf</i> <i>Apricot Chutney ~ Toasted Brioche</i>	8
<i>(v) denotes a vegetarian option.    (gf) denotes gluten free or alternative available – please ask server</i>	
<u>Main Courses</u>	
<b>Seared Gressingham Duck Breast</b> <i>gf</i> <i>Wilted Pak Choi ~ Carrot Puree ~ Plum Jus</i>	22
<b>Roasted Scottish Monkfish</b> <i>gf</i> <i>White Bean Puree ~ Samphire ~ Asparagus ~ Chorizo &amp; Sauce Vierge</i>	21
<b>Black Olive Polenta (v)</b> <i>gf</i> <i>Tomato Fondue ~ Baby Vegetables ~ Lambs Lettuce</i>	15
<b>28 Days Matured Fillet Steak</b> <i>(8oz Pre Cooked Weight)</i> <i>served with flat mushroom ~ grilled tomato ~ a side of chunky chips Or a selection of seasonal vegetables</i>	29
<b>Sauces</b> <i>Peppercorn, Arran Mustard or Béarnaise</i>	2.5
<u>Desserts</u>	
<b>Pimms Raspberry Cup</b> <i>Fresh Scottish Raspberries ~ Whipped Cream ~ Pimms Jelly ~ Meringue</i>	6
<b>Chocolate &amp; Orange Parfait</b> <i>Blood Orange ~ Tarragon Syrup</i>	6
<b>Sticky Toffee Pudding</b> <i>Toffee Sauce ~ Vanilla Ice Cream</i>	6
<b>Hard &amp; Soft Scottish Cheese</b> <i>Dunsyre Blue ~ Lanark white ~ Morangie Brie ~ Connage Cheddar Grapes ~ Quince ~ Celery ~ Wafers</i>	10

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