



STARTERS

HOME-MADE SOUP OF THE DAY £4.75

SEE SPECIALS BOARD

SERVED WITH CRUSTY BREAD* AND BUTTER

CULLEN SKINK (GF) £6.50

A RICH CREAMY SOUP MADE WITH
LOCALLY SMOKED HADDOCK,
THINLY SLICED POTATOES AND DOUBLE CREAM.
SERVED WITH CRUSTY BREAD* AND BUTTER

MUSSELS (GF) £8.95

FRESH NORTH SEA MUSSELS IN A WHITE WINE GARLIC
SAUCE FINISHED WITH DOUBLE CREAM.
SERVED WITH CRUSTY BREAD* AND BUTTER.

BRIE & WILD MUSHROOM TARTLET £6.95

WITH CRANBERRY DRESSING AND SALAD GARNISH

SCALLOPS £8.95

PAN-SEARED SCALLOPS SERVED WITH BLACK PUDDING
AND CAULIFLOWER PURÉE

CHICKEN LIVER PÂTÉ £6.95

FLAVOURED WITH BRANDY, SERVED WITH OATCAKES
AND CHILLI JAM.

SHARING PLATTERS

HOT MIXED PLATTER £16.50

HAGGIS BON-BONS, CAJUN POPCORN CHICKEN,
BREADED GARLIC MUSHROOMS, ONION RINGS,
GARLIC BREAD, COLESLAW,
SWEET CHILLI & BBQ DIPS, GARLIC MAYO.

HOT SEAFOOD PLATTER £18.50

PIRI PIRI HADDOCK GOUJONS, SALMON BONBONS,
SCAMPI, TEMPURA KING PRAWNS AND
SMOKED HADDOCK & LEEK FISHCAKES.
LEMON MAYO, TARTARE SAUCE,
COLESLAW & SALAD GARNISH.



DESSERTS

PEAR & GINGER SPONGE £6.95

SERVED WITH TOFFEE SAUCE AND ICE CREAM

WHITE CHOCOLATE, CRANBERRY £6.95

& PISTACHIO BLONDIE

SERVED WITH VANILLA ICE CREAM.

WINTER SPICED PANNACOTTA £6.95

PANNACOTTA SPICED WITH CINNAMON, GINGER AND NUTMEG,
DRIZZLED WITH MIXED DRIED FRUIT IN HONEY AND VANILLA SYRUP.

MIXED BERRY FOOL (GF) £6.95

WINTER BERRIES LAYERED WITH WHIPPED CREAM.

ALL OF THE ABOVE DESSERTS ARE HOME MADE

A SELECTION OF SPECIALITY ICE CREAMS

BY E. GIULIANOTTI OF STONEHAVEN

£6.50

(V) (2 SCOOPS)

OUR FOOD IS FRESH AND COOKED TO ORDER,
SO PLEASE ALLOW FOR COOKING TIME.

ITEMS MARKED WITH (GF) ARE SUITABLE FOR GLUTEN-FREE DIETS.

IF YOU REQUIRE MORE INFORMATION ABOUT THE INGREDIENTS IN OUR
MENU, PLEASE ASK YOUR SERVER. *CONTAINS GLUTEN

TO ROUND OFF YOUR MEAL, WE HAVE A WIDE CHOICE OF LIQUEURS,
MALT WHISKIES AND OTHER DIGESTIFS.

PLEASE ASK YOUR WAITER FOR DETAILS.

