

lunch

To Start...

Soup of the day (GF)

Grilled Smoked Salmon Tartare, Rocket & Mooli Bouquet, cured Cucumber (GF)

Chicken & Herbs terrine, Beetroot Chutney, Warm Brioche

Grilled Sourdough Crouton, Buffalo Mozzarella, Confit Cherry Tomatoes, Roasted Garlic (V)

Salt & Pepper Squid, Spring Onion & Peppers Salad, Lime Citronette

Shetland mussels of the day with bread croutons

To Follow...

Spezzatino di Manzo: Italian Beef Stew, With sage & Rosemary Boiled Potatoes, Chestnut Mushrooms

Catch of the Day with Beetroot Crowdie Risotto, Shaved Fennel, Red Wine Balsamic Glaze (GF)

Orange & Mustard Chicken Breast, Aromatic Bulgar, Charred Tenderstem Broccoli, Cajun style Peppers

Courgette, Basil & Mint Pesto Linguine, Pecorino Romano Fondue, Toasted Sunflower Seeds (V)

Shetland mussels of the day with hand-cut chips (GF)

Chargrilled 7oz highland rump steak, with hand cut chips, slow roasted tomato & tobacco onions (£3.50 supplement)

Sauces £1.75: whisky & mushroom; garlic butter; blue cheese; peppercorn

To Finish...

Cocoa & Pear Cake, Vanilla Pod Ice cream, Ginger Mint Tuille

Selection of homemade sorbets & ice cream

Traditional Scottish Cranachan With heather Honey, Talisker Whisky

2 courses £14.95

3 courses £18.95

our kitchen contains nuts, please advise of allergies.
some dishes can be adapted to be DF - please ask for advice



C O N T R A S T