

A LA CARTE MENU

We prepare all our food just for you; a little patience may be required.

Prawn cocktail made with juicy Atlantic prawns and our house sauce £6.95

Pan-fried foie gras on toasted brioche £13.75 . Wonderful with a glass of chilled Coteaux du Layon £5.95

Smoked duck breast with fruit chutney and micro herb salad £7.25

Smoked salmon from Uig Lodge on the Isle of Lewis served with capers, red onion & lemon £10.25

Scottish mussels, cooked with white wine, shallots, garlic, herbs & cream £7.90

Tuna & scallop sashimi with pickled plums & Ponzu sauce £12.50

Hand rolled sushi with Spicy Tuna or Cucumber & Avocado £9.95 or Foie Gras & Chives £13.50

Mamma Antonia Stott's Caponata, Sicilian dish of aubergine, onions, celery, capers, pine nuts, grapes and olives in a sweet & sour, agro dolci, tomato dressing £6.90

MacSween's Haggis, clapshot and whisky sauce. Haggis takes about 20 minutes. £6.90

Soup of the day..... £3.70

Tomato, buffalo mozzarella & avocado salad £6.50

Poached duck egg & Stornoway black pudding on a toasted muffin with truffled hollandaise £7.25

Bang Bang chicken, Szechwan salad with cucumber, spring onions, sesame, peanut & chilli sauce £6.50

See specials menu for today's raviolis and market specials.

Spaghetti, al dente:

- with porcini sauce £12.00/£7.50
- with Ragu; the rich meat sauce from Bologna made with minced veal & pork £12.00/£7.50
- with spicy Italian sausage £12.00/£7.50
- with tomato, basil & cream sauce £11.00/£6.50
- with freshly made pesto £11.00/£6.50
- with mussels, prawns and scallops drenched in lots of olive oil, garlic, chillies & parsley £20.50/£12.00
- with strips of Scotch beef fillet, porcini, garlic & chillies. £19.50.

Risottos:

- With Monkfish & scallop £20.50/£12.00
- With Chilli Chicken £18.50. THIS IS A SEARINGLY HOT DISH. Risottos may take up to 40 minutes.

Scottish lemon sole fillet, either pan fried in butter or in fresh breadcrumbs
£18.75

Fillet of sea bass with a roast red pepper sauce £17.80

Mince and tatties. Best minced Scotch beef with creamy mashed potatoes
£13.60

Steak pie. Diced Scotch beef with or without sausage or black pudding served
with mash or chips £13.60

WE ARE MEMBERS OF THE SCOTCH BEEF CLUB

Aberdeen Angus fillet steak, born and bred in the Highlands and griddled as
you like £31.50

Steak tartare. Raw Angus beef fillet hand minced with raw egg yolk,
seasonings & thin chips £27.90/£14.80

Prime Aberdeen Angus sirloin, solely from Scotch herds, best medium rare, with béarnaise sauce £27.90

Wild Highland venison fillet served with orange teriyaki sauce & spicy puy lentils £25.90

Veal escalope, from the Scottish Borders, pan fried with lemon zest, garlic, chilli & parsley or fried in fresh breadcrumbs £18.75

Veal T-bone from the Scottish Borders, griddled & oven roasted and served with spinach £28.90

Saddle of French Rabbit, with braised cabbage, porcini, lemon, cream & Pernod £19.50

Roasted lamb shank with a redcurrant & mint gravy £18.90.

Rack of Highland Lamb roasted with garlic and rosemary, mint and served with our own glaze £27.90

Seared duck breast with porcini & chives, drizzled in aged Balsamic vinegar and olive oil £18.75

Calf's liver, onion & mash from our veal man in the borders, fried in butter & wine vinegar £15.75/£8.90

Garlic butter, porcini, peppercorn, orange teriyaki, hollandaise or béarnaise sauces £2.20

Choose from boiled new potatoes, creamy mash or hand-cut chips.

Mashed Rooster potatoes £3.40

Hand cut chips £3.40

New potatoes £3.40

Dauphinoise potatoes £3.40

Caramelised carrots £3.40

Asparagus £6.00

Homemade minted mushy peas £2.40

Baby spinach £3.75

Tomato and red onion salad £5.25

Green salad £5.25.

Please be aware there may be traces of nuts or nut oils in any or all of the dishes produced in our kitchens.

If you have any type of food allergy please inform us.

Smaller portions of most dishes for children under 12 are available.

Children must be accompanied by an adult at all times.