



In the Beginning:

Ham Hough terrine,

Piccalilli puree, micro herbs, Melba toast

£6.00

Crisp confit duck leg,

Spiced carrot puree & pickled plum

£7.00

Scallops

Braised leek, onion broth

£9.00

Smoked salmon plate

Capers, lemon, brown bread

£7.50

Soup of the moment

£4.50

Traditional Cullen skink

£5.50

Food allergies and Intolerances- before ordering please speak
to our staff about your requirements



The Main Event:

Seared Rump Cap

Braised shin of beef, suet pie, spinach puree, horseradish mash

£20

6oz Mey Selection beef burger

In sesame bun, mature cheddar cheese, bacon,
Hand cut chips

£10

Roast pork belly & fillet,

Celeriac dauphinoise, apple puree, anise jus

£16

Pan seared chicken breast

Puy lentils, crisp pancetta

£15

Pan seared salmon

Fennel croquette, avocado, scorched orange gel, pak choi

£18

Beer battered haddock

Buttered peas, hand cut chips

£13

Catch of the day

With wilted spinach, cherry tomato, crushed new potatoes

£TBC

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From the Grill:

8oz Mey Selections Sirloin Steak

£24.00

10oz Mey Sections Rump Steak

£20.00

8oz Mey Selections Rib-eye Steak

£25.00

Grill of the Week

£TBC

All dishes are accompanied by cherry vine tomato, flat cap mushroom,
hand cut chips, dressed salad

Side Dishes:

Hand cut Chips

Sweet potato fries

Boiled new potatoes

Creamed potatoes

Mixed seasonal vegetables

Mixed garden Salad

Onion rings

£3.00



In the Plant based beginning:

Butter roasted cauliflower,

Giant couscous, smoked cheese, truffle cream

£6.50

Pan-fried wild mushrooms,

white wine & garlic on warm focaccia

£6.50

The Main Event:

Vegetable Sri Lankan curry

Sweet potato, coconut milk,

Ginger

£11

Vegan Meatloaf

Chickpeas, lentils, coconut oil with tomato

£11



In The End:

Chocolate fondant

Forrest fruit sorbet, chocolate textures

£6.00

Lemon tart,

crème fraiche ice cream

£6.00

Strawberry creme brulee,

homemade shortbread, strawberries

£6:00

Mango cheesecake,

mango & passion fruit salsa

£6.00

Poach apple,

Granola, pumpkin compote, puree

Selection of homemade ice cream

£6.00

Selection of Scottish cheeses,

Red onion marmalade, homemade oatcakes

£9.00

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