

# MENU



## VEGETARIAN

### BAKED AVOCADO, BASIL & SICILIAN ARTICHOKE STUFFING,

Sweet Red Pepper Sauce (vgn)  
You might like to try a glass of Pouilly Fume from France £6.95

### HAZELNUT BAKED GOATS CHEESE

Apple Salad, Thyme Honey Dressing  
You might like to try a glass of Te Koko Sauvignon Blanc from  
New Zealand £8.00

### SWEET POTATO & LIME CHILLI

Coriander Rice & Avocado Salsa (vgn)  
You might like to try a glass of Bonarda from Argentina £5.85

### FENUGREEK & FENNEL BRAISED CAULIFLOWER & SPINACH

Curried Sweet Potato & Coriander Puree,  
Basmati Rice (vgn)  
You might like to try a glass of Weissburgunder from Austria  
£5.45

All of the above are available as starters or main courses

## STARTERS

### FIELD MUSHROOM & MUSTARD SOUP

Truffle Oil (V)  
You might like to try a glass of Pergolaia from Italy £6.00

### GALLOWAY SMOKED SALMON

Sicilian Artichoke Salad, Lemon Oil  
You might like to try a glass of Albarino from Spain £6.75

### FRESH PRAWNS POACHED IN A, GINGER COCONUT, CURRY LEAF SAUCE

Basmati Rice  
You might like to try a glass of Gruner Veltliner from France £4.25

### CRISPY CONFIT OF DUCK

Pomegranite Braised Puy Lentils, Mixed Leaves  
You might like to try a glass of Petit Sirah from California £6.25

## MAIN COURSES

### LOCAL ROE VENISON RAGOUT, PORT, & JUNIPER

Truffle Oil Pappardelle, Orange & Walnut Gremolata  
You might like to try a glass of Amarone from Italy £8.00

### THYME ROAST BREAST OF CORN FED CHICKEN,

Parmesan, Pancetta & Salsify Sauce  
You might like to try a glass of Pinot Noir from New Zealand £7.25

### FENNEL SCENTED FRESH FILLET OF KIRKCUDBRIGHT BRILL

Celeriac & Chive Cream  
You might like to try a glass of Apres Le Pluie Rose from France  
£7.25

### SLOW ROAST BELLY PORK

Chorizo & Butter Bean Cassoulet, Sage Honey Glaze  
You might like to try a glass of Goru from Spain £4.25

## CLASSICS

### 28 DAY AGED SCOTTISH PAVE RUMP STEAK

Mushroom Ragout, Peppercorn Sauce or  
Chimichurri & Hand Cut Chips. Supplement £4.50  
You might like to try a glass of San Leonardo from Italy £8.50

### FILLET OF COD IN SCHIEHALLION BEER BATTER

Pea Puree, Ravigote Sauce,  
Hand Cut Chips  
You might like to try a glass of Champagne Deutz Classic Brut  
£9.00

2 COURSES FOR £25 3 COURSES AND COFFEE £35

IF YOU HAVE A SERIOUS ALLERGY AND WISH TO KNOW MORE ABOUT ANY OF OUR INGREDIENTS  
PLEASE ASK A MEMBER OF STAFF

# MENU



## DIGESTIFS

### COGNACS, ARMAGNACS & VINTAGE RUM

**Leopold Gormel, Age de Fruit Cognac**

A pale gold cognac with hints of apricots, prunes & Vanilla  
£4.40 25ml

**Leopold Gormel, Age de Fleur Cognac**

Warmer balanced floral Vanilla from the oak cask, hints of  
Rose, Jasmine & Lillies with a honeysuckle finish  
£5.80 25ml

**Samelans Single 8 year old Armagnac**

A light Vanilla nose with a intense flowery aromas and hints  
of licorice £4.40 25ml

**Samelans Single Vintage 1995 Armagnac**

An Intense & Complex Armagnac, with long rich sweet spicy  
aromas and hints of dried fruit, roasted nuts & leather  
£5.80 25ml

**FAIR 11 yr old Rum, Belize**

Made with Fair Trade certified sugar cane, exciting notes of  
mango, complex notes of exotic spices and toasted oak, only  
natural colouring from ageing in oak Bourbon casks. £5.20 25ml

**Diplomatico 2004 Vintage Rum, Venezuela**

Diplomático's Single Vintage rum, full-bodied, Intense  
sweetness of prune and candied ginger, balanced by spicy  
cinnamon and orange bitterness. finished in Oloroso sherry  
casks. £5.80 25ml

**WE ALSO HAVE A WIDE SELECTION OF  
MALT WHISKIES PLEASE ASK YOUR  
SERVER FOR A CURRENT LIST**

## TEAS & COFFEES

### BLACK TEAS

Belfast Brew, Earl Grey or Darjeeling

### GREEN & OOLONG

**Green Tea Sencha;** Highly aromatic Chinese Green Leaf  
**Oolong;** lighter than Lapsang Souchong, highly  
aromatic finish, ideal after dinner tea

### HERBAL INFUSIONS

**Whole Leaf Moroccan Mint** or **Organic Whole  
Flower Chamomile**

### COFFEE

**Espresso;** single Estate South Indian Arabica blend,  
full bodied with a hint of Spice.

**Ristretto**

**Cortado**

**Cappuccino**

**Latte**

**Americano;** Choose from either a mild and aromatic  
"Leggero" coffee or a full bodied malty single estate  
coffee from "Guatemala"

## DESSERTS

### HOMEMADE ICE CREAMS -

Raspberry Ice Cream, Double Cream Vanilla  
Malted Chocolate

You might like to try a glass of Tokaji £4.20

### TOFFEE APPLE & GINGER CRUMBLE

Vanilla Custard

You might like to try a glass of Beerenauslese from Austria  
£4.20

### COCONUT & ALMOND CHOCOLATE FUDGE BROWNIE

Coconut Sorbet, Blue Berry & Cassis Sauce

You might like to try a glass of Reccioto £3.00

### VANILLA CREME BRULEE

Raspberry & Gooseberry Compote

You might like to try a glass of Orange Muscat £3.00

### STICKY TOFFEE PUDDING

Caramel Sauce, Vanilla Custard

You might like to try a glass of Pedro Ximenez £4.20

## CHEESE

### SELECTION OF CHEESE SERVED WITH HEBRIDEAN SEAWEED BISCUITS

**Loch Arthur Cheddar,** mature cheddar from  
Beeswing

**4 Ewes,** hard ewes cheese from the borders

**Blue Murder,** Soft dolcelatte style blue from Tain

**Clava,** organic highland Brie type

**Langres,** soft crumbly cheese from Champagne,  
complex and delicate.

**Vacherin, Monts D'Or,** full flavour soft cheese with  
a lovely silky texture, from Vallée de Joux,  
Switzerland

**You might like to try a glass of Del Duque Amontillado or  
Grahams LBV Port £3.50**

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