

## Starters

Confit rabbit leg and foie gras rilette,  
peas, buttermilk, parma ham £12.95

Violet artichokes,  
ricotta, sauce vierge, buckwheat granola £8.95

The Chip's own, since 1971, venison haggis,  
champit tatties, carrot crisp, neep cream £9.45  
(our own vegetarian haggis is also available £8.45)

Eyemouth crab,  
vichyssoise, apple, elderflower yoghurt £11.95

Barra scallops,  
leek and potato chowder, salted cucumber, dill £13.95

Soused mackerel,  
horseradish panna cotta, beetroot, kohlrabi carpaccio £10.45

## Main Courses

Asparagus,  
fried duck egg yolk, pea polenta, Lochlibo herbs £15.95

Shetland cod fillet,  
grilled courgette, olive and tomato fregola, squid ink, roast lemon purée £22.95

Guinea fowl breast,  
confit potatoes, wild mushrooms, broadbeans, pancetta £23.95

Sea trout,  
chorizo, clams, sea vegetables, bouillabaisse reduction £22.95

Galloway red deer,  
butternut squash, pumpkin seed pesto, pickled raisins, labneh £26.95

### Scotch Aberdeen Angus beef

*born, bred and eaten in Scotland*

The Chip's classic fillet steak au poivre,  
braised mushrooms and dauphinoise potatoes £35.00

Sirloin 8oz £28.00

Fillet 8oz £35.00

braised mushrooms, dauphinoise potatoes and choice of sauce

## Sauces

Béarnaise

Peppercorn and brandy

Brown shrimp, chilli and parsley butter

## Side Dishes

Tomato and basil salad £3.95

Baby potatoes £3.95

Roasted broccoli, smoked almonds, chilli oil £3.95

Nine hole beef stovies £4.45

Maris Piper mash £3.95

Arran leaf salad £3.95