

Starters

- Soup of the day** £3.15
Chefs homemade soup with a warmed baguette
- Cullen Skink** £4.95
Traditionally made the "Old Fashioned Way,"
smoked haddock, potatoes, spring onion & cream
- Baked Camembert** £8.50
A camembert wheel oven baked until nice
and gooey with a freshly baked pepper bread,
homemade chutney and celery with grapes
- Chicken Goujons** £4.95
Tender chicken breast in our own batter
with a tangy sweet chilli mayonnaise.
- Crab Spring Rolls** £5.65
Local white crabmeat blended with spring onions
and coriander shaped in filo pastry with a
lemon mayonnaise dressing
- Smoked Scottish Salmon** £5.75
Smoked by our own filleters with oak shavings
and beetroot, with wholemeal bloomer and salad leaves
- Cherry Tomato and Onion Bruschetta** £4.95
Marinated tomato and onion set on a red
and green pepper baguette,
toasted with a rich garlic butter
- Haggis Tower** £4.75
Local haggis towered with mashed potatoes and neeps,
drizzled with a whisky cream sauce
- Prawn Cocktail** £5.25
Freshwater prawns flavoured in marie rose dressing,
set on a bed of crisp salad leaves
- Smoked Fish Pate** £4.85
Smoked ourselves in oat & beetroot,
fresh haddock bound in cream cheese
and spring onion, with toasted bloomer
- Steamed Scottish Mussels** £6.25
Wok cooked in white wine, garlic and herbs
in a cream reduction
- Scottish Scallops & Black Pudding** £5.75
Seared Scottish scallops and black pudding,
dressed on crisp rocket salad.