



TO START

Heritage rustic roll herbs, rapeseed oil & butter · VEG	2.75
Today's soup freshly made with baked bread & butter · VEG	5.75
Brasserie haggis bon bons with whisky cream sauce	4.50
Prawn cocktail with Marie Rose sauce	8.00
Deep fried brie with smoked chilli jam · VEG	5.50
Chicken liver parfait toasted brioche, apple & ale chutney	6.95
BBQ sticky chicken wings with ranch dressing	7.50
Brasserie Sharing Platter for 2 *Additional guests 6.95 per person Sticky chicken wings, deep fried brie, haggis bon bons, beer battered onion rings & smoked chilli jam	13.95

MAINS

Grilled chicken & new potatoes rocket, baby capers, red pepper & salsa Verde	15.95
Harissa-spiced barbecued lamb rump red pepper hummus, tomato & baby spinach, mint raita & flat bread	18.50
Beer battered Peterhead haddock mushy peas, tartare sauce & rustic fries	14.50
Grilled Scottish salmon fillet peas, mint, lemon couscous & lemon	15.95

BURGERS

served in a brioche bun with rustic fries

Chargrilled Aberdeen Angus beef burger tomato, lettuce, melted cheddar & gherkin Add grilled bacon	14.50 15.00
Chargrilled marinated chicken & mozzarella burger with pesto & rocket · N	13.95
Roast tomato, aubergine & halloumi burger with harissa mayonnaise & rocket · VEG	12.95

STEAKS

served with grilled plum tomato, flat mushroom, watercress salad & fries

8oz Sirloin steak	24.95
8oz Ribeye steak	22.95
Add king prawns (surf & turf) supplement	6.50
Chargrilled chicken breast	16.50

SAUCES

Whisky cream sauce	1.50
Herbs & garlic butter	1.50
Béarnaise sauce	1.50

SEASONAL SALADS

Classic Caesar gem lettuce, marinated white anchovies, parmesan & croutons	9.00
Add chargrilled chicken breast	14.50
Add king prawns	16.95
Add smoked trout	15.50
Watermelon & mint salad granola & pumpkin seed with lemon & rapeseed dressing · V N VEG	12.50
Smoked trout salad potato, fennel & dill salad, sour cream dressing	7.50/13.50
Heritage tomato, basil & mozzarella salad · GF VEG	6.50/12.50

PASTA & PIZZA

FRESHLY COOKED PASTA

your choice of linguine or rigatoni

Prime Scotch beef Bolognese tomato & herb sauce	13.50
King prawn & chilli baby capers, fennel, dill & lemon extra virgin olive oil	14.50
Courgette, basil & sun blush tomato · V VEG	13.00
OVEN BAKED PIZZA DOUGH	
Margherita basil, mozzarella & sun blush tomato · VEG	11.50
Pepperoni pepperoni, mozzarella, green pepper & tomato	12.00
Bolognese beef ragu, italian tomatoes, basil	13.50

DESSERTS

Prosecco cheesecake with orange zest glaze, orange curd · GF	6.95
Scottish strawberries Eton mess sundae · GF VEG	6.95
Sticky toffee pudding toffee sauce & Arran vanilla ice cream · VEG	6.95
Chocolate & coffee truffle mousse & profiterole raspberry gel	6.95
Selection of Arran dairy ice cream choose 3 scoops: vanilla, strawberry or chocolate · VEG GF	5.50
Broom Coo & Lanark Blue grapes, apple & ale chutney & oatcakes	8.95

SIDES £3.50

Rustic fries with Maldon sea salt · VEG
Beer battered onion rings · VEG
Rocket & parmesan salad · GF
Garlic bread

Why not swap your crisps for fries for an additional £2.00

GF - GLUTEN FREE VEG - VEGETARIAN
V - VEGAN N - CONTAINS NUTS / NUT OIL

If you have any dietary requirements or are concerned about food allergies, please ask one of our team members when selecting menu items. Many of our dishes can be made Gluten or Vegan friendly too, please ask and we'll see what we can do.

SOFT DRINKS

Pepsi / Diet Pepsi 330ml	3.10
Tonic Water 200ml	2.30
J20 275ml	2.75
Britvic 275ml	3.00
Red Bull 250ml	4.05
Fruit Juice 275ml	2.55
Fruit Shoot 275ml	1.80
Highland Spring Still 1 Litre	4.75
Highland Spring Sparkling 1 Litre	4.75

BOTTLED

Coors Light 330ml	3.95
Innis & Gunn 275ml	4.50
Heineken 330ml	4.20
Peroni 330ml	4.60
Caesar Augustus 500ml	5.75
Rekorderlig Original 500ml	5.60
Rekorderlig Berry 500ml	5.60

BEER & CIDER

Draught	Half	Pint
Dalmahoy Our very own house lager	2.15	4.25
Tennents Scottish lager by Caledonian brewery	2.30	4.50
Belhaven Best This ale is brewed only 20 miles from Edinburgh	2.30	4.50
Schiehallion Lager by the crafters of Harviestoun brewery	2.80	5.50
Orchard Thieves cider Crafted cider	2.75	5.50
Heineken Extra Cold Dutch lager	2.50	4.75

LOWS & NON ALCOHOLIC

Heineken 0% 330ml	3.50
Gen!us 3% Craft lager 330ml	4.95
Seedlip Non-alcoholic gin 25ml	2.90

WHITE

	175ml	250ml	Bottle
Bespoke Chenin Blanc Western Cape, South Africa 2017/18	4.80	6.85	19.50
Monte Verde Sauvignon Blanc Chile 2017/18	5.50	7.85	22.50
Unoaked Chardonnay California 2017/18	5.95	8.50	24.50
Southern Rivers Sauvignon Blanc New Zealand 2017/18	6.90	9.85	28.50
Rare Vineyards Marsanne Viognier Pays D'oc, France 2017/18	6.20	8.90	25.50
Pontebello Pinot Grigio Italy 2018 2017/18	5.55	7.95	22.75

RED

	175ml	250ml	Bottle
Cullinan View Shiraz South Africa 2017/18	4.80	6.85	19.50
Monte Verde Merlot Chile 2017/18	5.40	7.70	22.00
Nederburg "The Manor", Cabernet Sauvignon South Africa 2016/17	6.55	9.35	26.95
Luna Del Sur Malbec Valle de Uco, Mendoza, Argentina 2017/18	7.00	9.95	28.95
Rare Vineyards Marsanne Viognier France 2017/18	6.20	8.85	25.50

ROSE

	175ml	250ml	Bottle
Whispering Hills California, USA 2016/17	5.75	8.20	23.50
Parini Pinot Grigio Blush Provence, France 2016/17	5.60	8.00	23.00

SPARKLING

	125ml	Bottle
Galanti Prosecco Extra Dry NV, Italy	7.00	31.95
Moët & Chandon Impérial NV, Champagne		63.95
Moët & Chandon Rosé Impérial NV, Champagne		77.95
Pongratz Brut Rose		49.95
Pongratz Brut		39.95

Should a vintage be exhausted, the next vintage will be offered. All wines listed are between 8% and 15% abv. Alcoholic beverages are only available to people aged 18 or over. Wines sold by the glasses are available in 125ml, 175ml and 250ml only. All prices include VAT at the current rate. A discretionary service charge of 12.5% is added to every bill, please speak to your server if you would like this removed.