

MENU



VEGETARIAN

INDIAN BRAISED CAULIFLOWER WITH SPINACH, COCONUT DAHL

Basmati Rice

You might like to try a glass of Gruner Veltliner from Austria £4.50

AVOCADO & SICILIAN ARTICHOKE SALAD

Basil Roasted Tomato, Caper Dressing

You might like to try a glass of Gavi di Gavi from Italy £5.50

PENNE PASTA, ROASTED RED PEPPER, OLIVE, TOMATO & BASIL

Parmesan Reggiano

You might like to try a glass of Primitivo from Italy £4.50

HAZELNUT BAKED GOATS CHEESE

Fennel & Pickled Beetroot Salad, Honey and Thyme Dressing

You might like to try a glass of Tekoko Sauvignon Blanc from New Zealand £7.50

All of the above are available as starters or main courses

STARTERS

CREAM OF BUTTERNUT & TARRAGON SOUP,

Chives & Truffle Oil

You might like to try a glass of Mas Janeil from France £5.25

GALLOWAY SMOKED SALMON

Sicilian Artichoke Salad, Orange & Black Pepper Dressing

You might like to try a glass of Pinot Grigio from Italy £4.35

VENISON & PORT PARFAIT

Toasted Pistachios, Red Onion Marmalade, Brioche Toast

You might like to try a glass of Pomerol from France £4.65

BAKED SOLWAY CRAB GNOCCHI

Venetian Crab Sauce

You might like to try a glass of Gavi di Gavi from Italy £5.50

MAIN COURSES

SLOW ROAST BELLY PORK

Stir Fried Summer Cabbage & Spring Onion, Cider Glaze

You might like to try a glass of Gewurztraminer from Alsace £6.25

FRESH FILLET OF SEA BASS

Roasted Red pepper, Avocado, Basil & Tomato Salsa

You might like to try a glass of Albarino from Spain £5.00

5 SPICE ROAST BREAST OF BARBARY DUCK

Soy & Ginger Jus, Stir Fried Leek & Coriander

You might like to try a glass of Pinot Noir From New Zealand £6.50

THYME ROAST BREAST OF CORN FED CHICKEN

Caramelised Olive Stuffing, Tomato & Garden Lovage Sauce

You might like to try a glass of Sancerre Rose from France £4.50

CLASSICS

35 DAY AGED SCOTTISH PAVE RUMP STEAK

Garlic Braised Spinach & Watercress, Hollandaise Sauce, Hand Cut Chips. Supplement £4.50

You might like to try a glass of Chinon from France £5.00

FILLET OF HAKE 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

Leopold Gormel, Age de Fruit Cognac
A pale gold cognac with hints of apricots, citrus fruits, 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 note of port and sherry, velvety in the mouth, 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

**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 with a sweet finish, ideal after dinner tea

HERBAL INFUSIONS

Whole Leaf Moroccan Mint, Organic Whole Flower Chamomile

COFFEE

Freshly Ground Cafetiere of strong or Medium Coffee

Freshly Ground Small Batch Roasted Espresso, Cappuccino, Latte, Cortado

DESSERTS

HOMEMADE ICE CREAMS -

Double Cream Vanilla, Malted Chocolate and Raspberry

You might like to try a glass of Tokaji from Hungary £4.20

ALMOND & COCONUT FUDGE BROWNIE

Coconut Cinnamon Sorbet, Orange Cointreau Syrup

You might like to try a glass of Pedro Ximenez £4.00

RASPBERRY, VANILLA CREME BRULLEE

You might like to try a glass of Pinot Noir Beerenauslese from Germany £4.20

JULIA'S RHUBARB & WALNUT CRUMBLE

Pistachio Ice Cream

You might like to try a glass of Orang Muscat from Australia £4.20

STRAWBERRY ETON MESS

Strawberry Port Sauce

You might like to try a glass of Pinot Noir Beerenauslese from Germany £4.20

CHEESES

SELECTION OF CHEESES SERVED WITH HEBRIDIAN SEAWEED BISCUITS

Loch Arthur Cheddar, Mature Cheddar from Beeswing

Cairnsmore, Hard Ewes Cheese from New Galloway

Blue Murder, Soft Dolcelatte Style Blue from Tain

Clava, Organic Highland Brie

Langres, Soft Crumbly Cheese From Champagne, Complex and Delicate.

Monte Enebro, Soft, Tangy Goats Cheese from Avila in Spain

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

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