

MARKET



MENU

To Start

Soup of the Day (V)
Bread & Butter

Panko Breaded Haggis Fritter
Apple Purée, Apple Compote, Salad & Red Wine Reduction

Siracha & Sesame Seed Cauliflower (V)
Korean Slaw

Hot Smoked Salmon (V)
Salad, Lemon Caper Dressing & Celeriac Remoulade
(£8 Supplement)

Main Courses

Pan Roast Chicken Supreme
Spring Mash, Tenderstem Broccoli, Jus

BoVine Beef Burger
Smoked Arran Cheddar, Bacon Jam, BoVine Burger Sauce, Pretzel Bun
& Triple Cooked Chips

Braised Beef Brisket
Spring Mash, Tenderstem Broccoli, BBQ Jus & Crispy Onions

Superfood Salad (V)
Pomegranate Dressing

Chargrilled Campbells Gold Sirloin Steak
Triple Cooked Chips & Peppercorn Sauce
(£8 Supplement)

Dessert

Sticky Toffee Pudding (V)
Butterscotch Sauce & Vanilla Ice
Cream

Poached Pear (V)
Vanilla Ice Cream

Ice-Cream Sundae (V)
Ask your server for today's Sundae.

Artisan Cheeseboard (V)
Chef's Selection, Crackers, Grapes & Chutney
(£5 Supplement)

£18 for 2 Courses or £22 for 3 Courses

Available from 5:00pm to 7:00pm Sunday to Thursday & 5:00pm to 6:30pm Friday and Saturday

(V) Vegetarian

A 10% discretionary service charge will be added to your bill.

All produce is prepared in an area where allergens are present. For those with allergies, intolerances, and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team.

All of our food is prepared with fresh ingredients and takes time to cook. We allow all of our steaks time to rest to improve flavour and tenderness. If you are in a hurry please let us know.




Preserving our oceans for future generations. Seafood with this mark comes from Marine Stewardship Council certified sustainable fisheries. MSC-C-54946. www.msc.org.


A LA CARTE



To Start

Soup of the Day (V) Bread & Butter	6.50	Siracha & Sesame Seed Cauliflower (V) Korean Slaw	7
Panko Breaded Haggis Fritter Apple Purée, Apple Compote, Salad & Red Wine Reduction	7.50	Goats Cheese and Heritage Tomato Salad (V) Micro Basil & Balsamic Dressing	7
Chef's Charcuterie board Pickled Veg, Olives & Crostini	8.50	Hot Smoked Salmon (V)  Salad, Lemon Caper Dressing & Celeriac Remoulade	8.50
Baked Bread Selection (V) Flavoured Butter & Oils	5	Olives (V)	3.5

Main Courses

Bo'Vine Beef Burger Smoked Arran Cheddar, Bacon Jam, Bo'Vine Burger Sauce, Pretzel Bun & Triple Cooked Chips	16
Pan Seared Duck Fondant Potato, Confit Duck Bon Bon, Tenderstem Broccoli & Blackberry Jus	21
Seared Sea Bream  Gnocchi, Fennel, Samphire, Pickled Radish & Saffron Cream	21
Braised Beef Brisket Spring Mash, Tenderstem Broccoli, BBQ Jus & Crispy Onions	18
Superfood Salad (V) Pomegranate Dressing	13
Roasted Beetroot Risotto (V) Feta Cheese & Parsley	15

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The Grill

Try our grass fed, dry aged **Scotch Campbells Gold Beef**, served chargrilled with triple cooked chips and your choice of sauce.

Ribeye 8oz	27
Sirloin 8oz	25
Fillet 8oz	35
Surf 'n Turf your Steak Garlic Tiger Prawns 	10 + Steak

Grill To Share

Chateaubriand	70
Triple Cooked Chips, Roast Plum Tomatoes, Roast Shallots, Field Mushrooms & Choice of Sauce	

Sauces

All Sauces 3

Bone Marrow Gravy | Garlic Butter (On top or side) | Peppercorn Sauce | Béarnaise | Blue Cheese

Accompaniments

Triple Cooked Chips | French Fries | Sweet Potato Fries | French Style Onion Rings | Chef Salad | Caesar Salad | Spring Mash | Garlic Roasted Tenderstem Broccoli | Portobello Mushroom

All 3.50

Truffle & Parmesan Fries | Mac & Cheese | Dauphinoise Potatoes | Blue Cheese & Pear Salad | Honey Roast Vegetables

All 5.00

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A LA CARTE



Desserts

Sticky Toffee Pudding (M) Butterscotch Sauce & Vanilla Ice Cream	7
Poached Pear (M) Vanilla Ice Cream	7
Warm Cherry Bakewell Tart (M) Vanilla Custard & Vanilla Ice Cream	8
Ice-Cream Sundae (M) Ask your server for today's Sundae.	7
Choc Delice (M) Praline, Crumb & Cream	8
Artisan Cheeseboard (M) Chef's Selection, Crackers, Fruit & Chutney	10

Desert Tipples

The Espresso Martini Selection
A shot of fresh espresso with Kahlua & Syrup to taste, plus your choice of spirit:

Absolut Vanilla Vodka	8
Grey Goose Vodka	9
Cointreau	8
Frangelico	8
Disaronno	8
Hennessy Fine de Cognac	9
Havana 7 Year	9

Ports:

Enjoy a glass of fortified wine after your meal or pair it with our Cheeseboard:

Cockburns Ruby	4
Dows Fine Tawny	4.50
Martins De Sa Tawny	7

Coffee & Tea 3.50
We offer a selection of coffees made with Columbian roast beans & premium tea bag

Dessert Wine:

Muscat de Beaumes de Venise 6 / 30
Rich and concentrated, with fresh floral scents on the nose. This wine is sweet and full of flavour, with notes of white peach and apricot.

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