



To Start

Soup Of the Day (V), (GF)
Fresh Baked Bread & Butter

Campbells Gold Haggis Tower (G), (D), (S)
Ayrshire Bacon Lardons, Single Malt Whisky Jus

Cod Fish cakes (D), (S), (G)
Spring Salad | Smoke Butter Sauce

Chicken & Ham Hock Terrine (G)
Crisp Pickled Salad | Tangy Piccalilli | Isle of Arran
Oatcakes

Main Courses

Fish of the Day 🐟 (D), (S)
Ask your server for today's catch
Parmesan Mash | Peas | Asparagus | Lemon Caper | Parsley Butter
Balsamic Dressing

Chicken Stuffed with Blaggis (D, G), (S)
Creamed Cabbage | Crisp Fondant Potato | Purple Spouting Broccoli
Black Truffle Jus

6oz Steak Frites (D)
Parmesan Truffle Fries | Onion Rings | Tomato | Bearnaise Butter

Bovine Burger
Applewood Cheese | Bacon | Cos Lettuce | Tomato | Onion Rings

Mediterranean Style Pappardelle (SY), (G)
Olives | Vegan Feta | Mediterranean Veg | Sicilian Red Pesto Sauce | Chicory Side Salad | Garlic Bread

Desserts

Malibu Posset (D), (G), (S)
Fresh Berries | Shortbread

Sticky Toffee Pudding (V), (S), (GF)
Toffee Sauce | Honeycomb Ice Cream

Chefs Sundae of The Day
Ask your server for details

Cheesecake of the Day
Ask your server for details

£26 for 2 courses or £32 for 3 courses

(V) Vegetarian (VE) Vegan (S) Sulphates (SY) Soya (LF) Lactose Free (GF) Gluten Free

A 10% service charge will be included, at your discretion.

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

Our food is prepared with fresh ingredients and takes time to cook. We allow 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.