





## DINNER MENU

### STARTERS

Alpine Croquettes **9**  
*Prosciutto and Lanark blue cheese*

King Prawns **12**  
*Chorizo ragout, torched lime (GF)*

Tarte Tatin **9**  
*Roasted red onion, vegan feta, walnut salad (VG)*

Baked Camembert Sharer **17**  
*Walnuts, truffle oil, crudités, honey (V, GFO)*

Haggis Scotch Egg **10**  
*Grilled asparagus, goats cheese purée*

Burrata Pugliese **13**  
*Heirloom tomato, wild garlic pesto, spiced nuts (V)*

Scottish Mussels **11**  
*Tomato, capers, white wine (GFO)*

Antipasti Sharer Board **17**  
*Scottish cheeses, cured meats, oatcakes (GFO)*



### MAINS

**Chef's homemade pie of the week 20**  
*served with roasted seasonal vegetables, greens & proper gravy*  
*Please allow 25 minutes for cooking*

Braised Pork Belly **18**  
*Charred cabbage, baby apples (GF)*

Scottish Venison Ragù **18**  
*Crispy onions, Parmesan crisp*

Scottish Mussels **18**  
*Tomato, capers, white wine (GFO)*

Autumn Risotto **16**  
*Pumpkin, sage, orange, feta, pumpkin seeds (VG, GF)*

Balmoral Chicken **17**  
*Pancetta, haggis, whisky sauce (GF)*

Beer Battered Haddock **17**  
*Chips, minted mushy peas, tartar sauce*

Chicken Schnitzel **17**  
*Truffle mash, crispy prosciutto*

Fillet of North Sea Cod **20**  
*Curried velouté, Hasselback potato, samphire (GF)*

Seafood Linguine **16**  
*King prawns, mussels, chorizo*

Pear and Parsnip Salad **15**  
*Kohlrabi, smoked almonds, crispy kale (VG)*

### SIDES

Bread basket, sundried tomato butter, balsamic oil (V) **7**

Sprouting broccoli & almonds (V, GF) **5**

Rosemary & garlic Hasselback potatoes (V, GF) **5**

Tomato & basil salad, balsamic (VG, GF) **4**

Heritage carrots, crispy kale, spiced nuts (VG) **5**

Sformato truffled mash, melting alpine cheese (GF) **7**

Trio of fries (V, GF) **12**  
*Truffle & Parmesan, Salt & Rosemary, Sweet Potato, Aioli*



### STEAK ON STONE

*Presented on a 400 °C Lava stone for you to cook as you like at the table*

Served with seasonal greens and choice of sauce (GF)  
*whisky, peppercorn, blue cheese*

227g Scottish Sirloin | 227g Scottish Venison Haunch | 227g Scottish Flat Iron

**32.95**

**30.95**

**30.95**