

Evening Menu

*Working with the best Artisan suppliers & serving the pick of Scotland's larder
If you have any food allergies please let us know, and we will provide you with our full Allergen Menu*

Soup of the Day Artisan Bread & Butter (v) **4.5**

Steamed Shetland Mussels & Artisan Bread **8.5**

Olives & Bread Sharing Plate

Crostini, Artisan Bread & Selection of Dips or Oils **10**

Chicken Liver, Brandy & Thyme Paté

Muscat Jelly, Pickled Blackberries, Chervil Oil & Thyme Crackers **7.5**

Crispy Polenta

Confit Cherry Vine Tomatoes, Cave Aged Goats Cheese, Romesco & Panko Egg (v) **6.5**

Cullen Skink & Artisan Bread

Traditional Scottish Soup, Smoked Haddock, Potatoes, Poached Egg, Crispy Leeks & Chive Oil **8**

Moules Frites

Pot of Steamed Shetland Mussels & Rosemary Chips **15**

Pan Roast Hake Fillet

Cumbræ Cockles, Tomato, Chorizo & Chickpea Cassoulet **18**

Roast Borders Lamb Rump

Potato & Bacon Terrine, Cauliflower Granola, Port Jus **20**

Chargrilled Pressed Tofu

Spiced Mung Beans, Roast Carrot, Burnt Spring Onion, Preserved Lemon & Corn Salsa (vg) **15**

24 Days Matured Black Isle Picanha Steak

Potato Dauphinoise, Charred Broccoli & Béarnaise **23**

Sides

Rocket, Roast Beetroot & Mint Salad
with Shaved Goats Cheese **5**

Charred Broccoli with Chilli,
Lemon & Toasted Almonds **4.5**

Crushed Herb Potatoes **4**

Marinated Olives **4**

Rosemary Chips **4**

Bar Menu

Crisp Battered Scottish Haddock

Pea & Mint Purée, House Made Tartare Sauce
& Rosemary Chips **14**

Veggie Haggis & Beetroot Burger (v) **10**

Brioche Bun, Crowdie Cheese, Smoked Garlic Aioli
& Chilli Jam Add Rosemary Chips **2.5**

Nobles Black Isle Beef Burger **10**

Brioche Bun, Beer Cheese & Bacon Jam
Add Rosemary Chips **2.5**

*10% discretionary service charge will be added to tables of 6 or more