

Starters

Salad of Strathdon blue cheese, celery, celeriac, gala apple and grapes with a hazelnut dressing	£7.75
Warm salad of marinated, raw and cooked winter vegetables served with Crowdie cheese and Perthshire rapeseed oil dressing	£7.50
Orkney crab, crayfish and avocado tian with pickled cucumber and Bloody Mary dressing	£10.95
Mull cheddar dumplings with leek puree, tender stem broccoli, Parma ham and hazelnut foam	£7.95
Smooth and buttery pate of chicken livers with mulled wine pears and jelly	£8.25
Paul Hart's unique twist on traditional Scottish 'haggis, neeps and tatties' with a Glenfiddich single malt whisky jelly	£7.75
Smoked ballontine of Loch Duart salmon with fennel cream and an apple, watercress and radish salad	£9.95
Roasted hand dived east coast scallops, with spiced cauliflower puree and a lemon and caper dressing	£13.50

Soups

Pumpkin soup with a spinach and ricotta croquette	£6.95
Parsnip and chestnut soup with sherry cream	£6.50

Fish

Pan fried pollock fillet, mushroom and Madeira crust with herb crushed new potatoes and a shellfish and fennel chowder	£16.95
Smoked Shetland halibut with a crayfish and ham hock cassoulet and lobster sauce	£24.75
St Mungo's Beer battered fish of the day served with chunky chips and homemade tartare sauce	£14.25

Meats

Black feathered turkey served with chestnut stuffing, roast potatoes, caramelised sprouts, and spiced cranberries	£16.50
Slow cooked blade of beef in red wine served with pearl barley, parsley puree and honey roasted parsnips	£15.95
Roast loin of Black Isles pork with wild mushrooms, crispy Parma ham, caramelised baby onions, roasted potatoes and the Scotsman's famous "Auld Reekie" whisky and smoked cheese sauce	£14.25
Herb crusted rack of Scottish Lamb with potatoes cooked in garlic and cream, flageolet beans and bacon	£24.95

Vegetarian

Leek, camembert and pine nut crumble tart with roasted root vegetables and spiced cranberries	£11.95
Cauliflower cheese pithivier with braised cabbage and honey roasted root vegetables	£10.75
Roasted beetroot "toad in the hole" with rumbledethumps cake, cauliflower cheese puree and mushroom sauce	£10.95

Grills

28 day hung, Henderson's Highland beef served with a choice of home made sauces: Béarnaise sauce ~ Peppercorn sauce ~ Red wine sauce ~ 'Auld Reekie' whisky and smoked cheese sauce			
8oz fillet steak	£34.95	10oz sirloin steak	£28.95
10oz ribeye steak	£21.95	8oz flat iron steak	£16.25
Organic rare breed pork leg steaks	£13.50	8oz fife buffalo burger	£10.75
Home made spiced bean and beetroot burger	£10.25		

Sides

Chantanay carrots with heather honey	Buttery mash potato	All £3.75
Winter cabbage with bacon and hazelnuts	Chunky chips	
Broccoli with garlic and chilli butter	Three times cooked potato wedges	
Grilled portobello mushrooms	Creamed spinach with gruyere cheese	
Mixed leaf salad	Rocket and parmesan salad	

Desserts

Sticky toffee pudding served with hot butterscotch sauce and clotted cream ice cream	£6.50
Home made ice cream of the day	£5.25
Scottish cheese selection served with chutney and oatcakes	£7.50
Paul (really his Granny's) Hart's secret recipe Christmas plum pudding traditionally served with brandy sauce	£6.25
Rum and raisin cheesecake with banana sorbet	£6.50
Warm pear, almond tart, caramel sauce & vanilla ice cream	£6.25
Dark chocolate & orange marquise, Dundee marmalade ice cream	£6.25
Coffee and Tia Maria crème brûlée served with a toasted nut biscotti	£5.95
Baked Selkirk bannock queen of puddings with Drambuie soaked raisins	£6.25