

To Start

SOUP OF THE DAY (VO/VGO/GFO)

Homemade Soup, served with Homemade Bread
£8.50

WEST COAST CULLEN SKINK (GFO)

Traditional Scottish Chowder with Seafood, served with Homemade Bread
£12.00

WHIPPED GOATS CHEESE & HERITAGE TOMATOES (V/GF)

Whipped Goats Cheese with Heritage Tomatoes & Rocket Pesto
£11.50

DUO OF SMOKED SALMON (GF)

Hot Smoked Salmon Mousse, Citrus Cured Salmon, Orange & Fennel
£14.00

SCALLOPS (GF)

Pan Seared Scallops, Pea Puree & Parma Ham
£14.50

HOME MADE WARM BREAD (V)

Home Made bread served with Sea Salted Butter
£6.00

OLIVES (V)

Perello Gordal Olives, Borettane Onions, Aged Olive Oil & Balsamic
£6.50

Main Course

CHEFS RISOTTO (GF/V/VGO)

Arborio Rice Risotto of the Day with Parmesan Crisp
£20.50

GLEN SPEAN HADDOCK (VGO)

Glen Spean Ale Battered Scottish Haddock with Hand Cut Chips, Crushed Peas, & Tartare Sauce
£22.00 (VGO - Battered Banana Blossom)

WEST COAST FISH PIE (GF)

West Coast Fish Pie, topped with Scottish Cheddar Creamed Potatoes, served with Buttered Greens
£29.00

TRIO OF PORK (GF)

Pork Belly, Ham Hock Croquette, Black Pudding, Pomme Puree & Apple
£34.00

PAN SEARED SCOTTISH SALMON (GF)

Served with Rosti, Creamed Leeks & Buerre Blanc
£34.50

VENISON LOIN

Pan-seared Highland Venison Loin, served with Fondant Potatoes, Carrot Puree, & a Rich Redcurrant Jus
£36.50

AIRDS SMOKING COW

8oz Homemade Beef Burger, topped with Smoked Ketchup, Cheese & Smoked Bacon, served with Hand Cut Chips & Homemade Coleslaw
£22.50

Add Haggis £1.50

8 OZ STEAK (GF)

Cut of the Day - Ask your server for todays steak, Cooked to Order, served with Cherry Vine Tomatoes, Flat Cap Mushroom, Rocket & Parmesan Salad

£Market Price

Add Peppercorn Sauce, Blue Cheese Sauce, Béarnaise Sauce £3.50

Side Orders

SIDE OF VEGETABLES (GF/V/VG) £4.00

SIDE SALAD (GF/V/VG) £4.00

HAND CUT CHIPS (V/VG) £4.00

PARMESAN & TRUFFLE HAND CUT CHIPS (V) £5.00

BUTTERED BOILED POTATOES (GF/V) £4.00

BEER BATTERED ONION RINGS (V/VG) £4.50

All prices are inclusive of VAT at current rate. **A discretionary service charge of 12.5% will be added to your bill.**

For Guests on a Dinner inclusive package, your dinner allowance is £40.00 per person towards food.

All dietaries will be catered for. Please inform your server of any dietaries prior to ordering your food.

IMPORTANT INFORMATION:

All our food is prepared in a kitchen where nuts, gluten, & other known allergens may be present. Please note we take caution to prevent cross-contamination, however any product may contain traces as all menu items are prepared in the same kitchen. If you have a food allergy or intolerance, please highlight this with us, and we will guide you through the menu.

GF - Gluten Free GFO - Gluten Free Option V - Vegetarian VG - Vegan VGO - Vegan Option

Desserts

HOME MADE STICKY TOFFEE PUDDING (V)

Served with Scottish Vanilla Ice Cream & Highland Toffee Sauce
£9.50

CHOCOLATE CREMOUX (GF/V)

with Raspberry Gel, Popcorn, & Milk Chocolate Ice Cream
£9.50

CREME BRULEE (V)

Home Made Crème Brûlée of the Day, with Shortbread & Fresh Fruit
£9.50

LEMON CHEESECAKE (V)

Home Made Cheesecake with Honeycomb & Fresh Berries
£9.50

SELECTION OF SCOTTISH ICE CREAM & SORBETS (GF)

Vanilla, Chocolate, Strawberry, Raspberry Ripple, Black Cherry Sorbet, Banana Rainbow, Butterscotch, Lemon Sorbet & Black Currant Sorbet

2 scoops **£6.00**

3 scoops **£7.50**

SELECTION OF ARTISAN SCOTTISH CHEESES (GFO/V)

Isle of Mull Cheddar, Clava Scottish Organic Brie, Blue Murder, Isle of Arran Smoked Cheddar, served with Homemade Red Onion Marmalade & Artisan Crackers
£14.00

BRODIES OF EDINBURGH AFFOGATO

Traditional Scottish Ice Cream, served with Shortbread & a Shot of Brodies Espresso
£5.50

Hot Beverages

BRODIES OF EDINBURGH LOOSE LEAF TEA

Edinburgh Breakfast Tea, Peppermint, Camomile, Earl Grey, Green Tea & Japanese Cherry, Lemon & Ginger, Red Berry, Assam, Gunpowder, Lemongrass & Elderflower
£3.50

BRODIES COFFEE

For 150 years, the name Brodies has been synonymous with the finest tea and coffee blends from around the world. Founded in Edinburgh in 1867 by three enterprising tea merchants who shared a passion for exploration and an instinct for quality, the company continues to this day on the quest for the very best, from plantations and tea gardens across the globe.

ESPRESSO, £3.00

DOUBLE ESPRESSO, £3.50

CAPPUCCINO, £3.80

LATTE, £3.80

AMERICANO, £3.50

FLAT WHITE, £3.80

Liqueur Coffee

ARGYLL COFFEE

Oban 14 Malt Whisky, Espresso
£16.50

SKYE COFFEE

Drambuie, Espresso
£10.50

IRISH COFFEE

Irish Whiskey, Espresso
£10.50

ITALIAN COFFEE

Amaretto, Espresso
£10.50

BAILEYS COFFEE

Baileys, Espresso
£10.50

CALYPSO COFFEE

Dark Rum, Coffee Liqueur, Espresso
£13.00

All prices are inclusive of VAT at current rate. **A discretionary service charge of 10% will be added to your bill.**

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