

## While you wait

Kalamata & Sicilian olives	£3.95
Bread slate with herb butter (G,MI)	£3.95
Tempura fried calamari, lemon aioli (E, MO, MU)	£4.95
Classic hummus, bread, olives, balsamic oil (G)	£8.95

## Starters

Soup of the day (CE, G, MI)	£5.95
Moness bon bons, haggis, black pudding, skirlie, peppercorn sauce (E, G, MI, SD)	£7.95
Shetland mussels, tomato, chilli and garlic (CE, MO, SD)	£8.95
Ham hock terrine, piccalilli, crostini (G, MU)	£7.95
Cullen skink, bread (F, G, MI)	£8.95
King prawn and crayfish cocktail, chipotle mayo (CR, E, MU)	£8.95
Roasted butternut squash arancini, salsa Verde (CE, G, SO)	£7.95

## Salads

	starter/main
Roast pumpkin, kale & hazelnut salad (N)	£7.95/£13.95
Warm beets, feta, chorizo & pear salad (MI)	£8.95/£14.95

### ALLERGENS

Dishes are prepared in our kitchens where all types of ingredients are used. Whilst care is taken, the use of shared equipment means we can't guarantee that your food and drink will be entirely free from allergen contact.

Celery - Ce, Crustaceans - Cr, Eggs - E, Fish - F, Gluten - G, Lupin - Lu, Milk - Mi, Molluscs - Mo, Mustard - Mu, Nuts - N, Peanut - PNut, Sesame Seeds - Se, Soya - So, Sulphur Dioxide - Sd.

## Mains

Estate venison, red wine and root vegetable pie, wholegrain mustard mash & braised red cabbage (CE, E, G, MI, MU, SD)	£17.95
Atlantic cod & Shetland mussels, tomato, chilli, garlic, saffron aioli (E, F, MO, MU, SD)	£19.95
Roasted cauliflower & wild mushroom tagliatelle, toasted hazelnuts & parmesan (E, G, MI, N, SD)	£15.95
Chicken supreme, haggis, black pudding, potato gratin, seasonal vegetables, whisky sauce (G, MI)	£18.95
Sweet potato, puy lentil & chickpea curry, fragrant basmati rice	£14.95
300g Ribeye steak, confit shallot, roasted tomato, hand cut chips, leaves, green peppercorn sauce & garlic butter (MI)	£34.95
300g Sirloin steak, confit shallot, roasted tomato, hand cut chips, leaves, green peppercorn sauce & garlic butter (MI)	£27.95
Smoked ham hough & pea risotto, poached hens' egg, black pudding croutons (E, G, MI)	£17.95
Beetroot & spinach wellington, parsley pesto, new potatoes, greens (G, SO)	£14.95
Pan seared sea trout, crushed potatoes, tender stem broccoli, citrus hollandaise, crispy capers (E, F, MI, MU)	£19.95

## Sides

Rocket and parmesan salad (MI)	£3.95
Hand cut chips	£2.95
Hand cut truffle and parmesan chips (MI)	£3.95
Tempura fried onion rings	£3.95
Seasonal vegetables (MI)	£3.95
Root vegetable slaw	£2.95