

SMALL PLATES

SMOKED HADDOCK FISHCAKES — 5.95

Peat-smoked haddock fishcakes, creamed leeks, drizzled with lemon oil

NOCELLARA OLIVES — 4.25 VV

PANKO-CRUSTED HAGGIS — 5.95

Whisky cream reduction

CRISPY SQUID — 5.95

Flash-fried squid, lime & chilli, Vietnamese dipping sauce

HUMMUS — 4.75 VV

Hummus, warmed pitta bread, herb oil & pomegranate seeds

SOURDOUGH LOAF — 4.35 V

Warmed sourdough, whipped Crowdie

SHORT RIB NUGGETS — 6.95

Braised beef short rib, kimchi & tomato dipping sauce

STARTERS

CHICKEN LIVER & BRANDY PARFAIT — 7.45

Paterson's of Arran tomato chutney, toasted brioche, crisp leaf salad & mustard dressing

GOATS CHEESE — 6.95 V

Beetroot salad, whipped goats cheese, blood orange & pine nut dressing

FRESHLY PREPARED SOUP — 4.95 V

Sourdough & salted butter

KING PRAWN PIL PIL — 8.95

King prawns, chilli oil, fresh parsley & lemon, garlic bread

SCOTCH EGG — 8.45

Pork & pepper panko-crusted scotch egg, pickled summer veg, farm chutney

PRAWN & BLOODY MARY COCKTAIL — 8.95

Atlantic lemon-scented prawns, plump king prawns & crevette, Bloody Mary mayo, pickled celery, confit tomato & sourdough wafer

PAN-FRIED SCALLOPS — 10.45

Fresh apple purée, shaved apple & lemon salad, Stornoway black pudding

VIETNAMESE VEGETABLE ROLLS — 7.95 VV

Rice noodle & crispy vegetables, spicy peanut dipping sauce, sweet chilli relish

BRUSCHETTA — 6.95 V

Fresh tomato peperonata, red onion, black olive, basil & spiced tomato dressing

AROMATIC DUCK SIZZLER — 8.95

Bao buns, pickled cucumber & spring onion, hoisin sauce

CRISPY TEMPURA (STARTER | MAIN)

Black Sesame & chilli crusted tempura with tentsuyu & sweet chilli dip

VEGETABLE — 6.95 | 12.95 VV

CHICKEN — 7.95 | 14.50

KING PRAWN — 8.50 | 14.95

SALAD BOWLS

CAESAR SALAD — 9.95

Split romaine lettuce, sea salt & rosemary croûtons, anchovies, Parmesan shavings, creamy caesar dressing

SUPERFOOD BOWL — 10.95 VV

Grains, quinoa, pomegranate avocado, dressed leaves & char-grilled vegetables, Perthshire rapeseed dressing

ADD ON:

Chicken — 3.00 | Pawns — 4.00

SHARING SPECIALITIES

SIGNATURE SEAFOOD — 60.00

Selection of market fish, langoustines, scallops, garlic & chilli prawns, mussels, choice of any two sides

CHOICE OF SAUCE:

Chimichurri butter | Citrus hollandaise | Bearnaise

PORTERHOUSE STEAK — 65.00

21oz Porterhouse steak, bone marrow butter, short rib nuggets, choice of any two sides

CHOICE OF SAUCE:

Pepper & Brandy | Bordelaise & Smoked Garlic Jus | Bearnaise

SEAFOOD

HERB CRUMB LANGOUSTINE SCAMPI — 17.45

Chunky tartar sauce, watercress salad, fries

STEAMED SHETLAND MUSSELS — 7.95 | 13.95

Garlic & herb cream, warm sourdough, fries

SEAFOOD LINGUINI — 19.95

Mixed seafood in a lemon cream and herb sauce

PAN-FRIED SEABASS — 17.95

Pea & lemon orzotto, mascarpone herb cream

MOQUECA DE PEIXE — 18.95

Monkfish, king prawns & market fish stew, coconut milk, fresh chilli, warm sourdough

GRILLED LANGOUSTINES 6 — 27.95 | 9 — 44.95

Thermidor sauce or garlic & herb butter, fries & charred lemon dressing

SCOTTISH LOBSTER — 29.95 | 47.95

Grilled half or whole lobster, watercress salad, thick-cut chips

CHOICE OF SAUCE:

Garlic Herb Butter | Thermidor Sauce

STEAKS

Seasoned with smoked sea salt & seared to seal in the maximum flavour & juiciness of each cut. Served with roasted plum tomato, garlic mushrooms & your choice of side

RIBEYE 8oz — 24.95

SIRLOIN 10oz — 26.95

FILLET 8oz — 29.95

CHOOSE A SIDE:

Thick-cut Chips | Fries | Rich Butter Mash | Truffle & Parmesan Fries | Hispi Cabbage & Horseradish butter

ADD A SAUCE — 2.95

Bordelaise & Smoked Garlic Jus | Béarnaise | Pepper & Brandy

STEAK TOPPERS

Haggis — 2.50

Garlic king prawns — 4.95

Langoustine, Garlic Butter — 9.95

Lobster Mac & Cheese — 8.95



MAINS

LEMON & THYME ROASTED CHICKEN BREAST — 15.95

Peas & pancetta, smoked garlic potato purée, light chicken jus

CRAFT BEER- BATTERED FISH & CHIPS — 13.95

Beer-battered fish, minted pea purée, fries & tartar sauce

CHAR SUI PORK BELLY — 16.95

Slow-roasted pork belly, radish & peanut salad, sticky rice, star anise jus

BBQ MISO CHICKEN — 14.95

Miso-marinated chicken breast, crispy Asian salad, ginger & ponzu dressing, chilli fries

CAULIFLOWER TEMPURA — 13.95 VV

Red pepper smoky salt crusted cauliflower, Asian greens, sticky rice, soy & ginger sauce

CRISPY DUCK BAO BUNS — 14.95

Pickled cucumber, miso mayo & togarashi fries

SLOW COOKED BEEF RAGU — 13.95

Chianti & roasted tomato sauce, fresh egg pasta, aged Parmesan

WILD MUSHROOM MEZZALUNA — 11.95 V

Pan-fried king oyster mushrooms & baby spinach, aged vegetarian Parmesan, truffle cream

BURGERS

WAGYU BEEF BURGER — 20.95

Crisp gem lettuce, crispy onions, ranch dressing & pretzel bun, thick-cut chips

CALIFORNIAN CHICKEN BUN — 13.45

Creamy avocado, tomato & chipotle mayo, brioche bun & fries

PRIME BEEF BURGER — 13.95

Prime beef burger, dill pickle, crispy onion, home-smoked tomato relish, brioche bun & fries

BEYOND MEAT BURGER — 14.45 VV

Chipotle Mayo, crispy onions crunchy slaw, vegan bun & fries

ADD A TOPPING — 1.50

Aged Cheddar | Treacle Bacon | Blue Cheese

SIDES

FRIES — 2.95 VV

CAJUN / CHILLI & PARMESAN FRIES — 3.25 V

TRUFFLE & PARMESAN FRIES — 3.55 V

TOGARASHI FRIES — 3.95 VV

HEIRLOOM & BOCCONCINI SALAD — 4.85 V

HISPI CABBAGE & HORSERADISH BUTTER — 3.55 V

NEW POTATOES & MARA SEAWEED BUTTER — 3.55 V

PAN-FRIED ASPARAGUS & SAMPHIRE — 3.55 V

GARLIC & HERB BUTTERED CIABATTA — 2.95 V

CAESAR SALAD — 3.45 V

ROSEMARY SEA SALT BATTERED — V

ONION RINGS — 2.95 VV

BUZZWORKS FAMOUS THAI SAUCE — 2.95 V

INVISIBLE FRIES — 2.95

0% fat, 100% hospitality. All proceeds from invisible fries go to Hospitality Action, who are doing everything they can to help people in hospitality. Thanks for chipping in. For more information, visit hospitalityaction.org.uk

FOOD ALLERGENS & INTOLERANCES:

Our products are made with ingredients that contain allergens. Please speak to our staff about your requirements before ordering.

V VEGETARIAN VV VEGAN



SCOTTS

