

WHILE YOU WAIT...

SOURDOUGH LOAF WITH SEAWEED BUTTER & WHIPPED CITRUS CROWDIE — 3.95 **V**

NOCELLARA OLIVES — 3.95 **VV**

HAGGIS BONBONS WITH DRAMBUIE WHISKY SAUCE — 4.95

HUMMUS, PITTA BREAD, ROSE HARISSA DRESSING AND POMEGRANATE SEEDS — 3.95 **VV**

SHARING STARTERS FOR 2 PEOPLE

OYSTERS — 6 FOR 15.00 | 9 FOR 22.50

Served on ice with shallot vinegar, tabasco sauce and burnt lemon

FISHERMAN'S PLATTER — 18.95

Mini prawn cocktail, garlic & cream mussels, king prawn tempura, soused herring, smoked salmon, lemon wedges

SMOKED SALMON TASTING BOARD — 18.95

Beetroot cured salmon, Whisky and gin smoked served with sourdough croûtons capers, cornichons, rouille, seaweed butter and lemon

STARTERS

CRAB BEIGNET WITH LEMON AND GARLIC MAYO — 6.95

TRIO OF SCOTTISH PUDDINGS — 7.95

Potato purée, Drambuie sauce, skirlie and bashed neeps

SEAFOOD BOUILLABAISSSE — 9.95

Mussels, Hake, Queen Scallops, Red pepper rouille and sourdough croûtons

GOATS CHEESE FIG AND BEETROOT TART — 8.95 **V**

Truffle hollandaise, seasonal leaves

CRISPY AROMATIC DUCK SIZZLER — 8.95

Bao Buns, spring onion, cucumber, hoisin sauce

SEARED KING SCALLOPS — 9.95

Bacon lardons, pea purée, port reduction and Stornoway black pudding

CHEF'S SEASONAL SOUP — 4.95

Crusty bread

KING PRAWN PIL PIL — 8.25

Hot garlic & chilli oil, toasted garlic bread

CHICKEN LIVER PARFAIT — 6.75

Toasted brioche, plum chutney

PRAWN AND AVOCADO COCKTAIL — 7.95

Chilled Atlantic prawns, gem lettuce, pickled cucumber, avocado, smoky paprika sauce

VENISON SALAMI — 8.95

Heather honey dressing, blue cheese, pear, candied walnuts

WILD MUSHROOMS ON TOAST — 6.95 **V**

Herb oil, mushroom compôte and tuille

STEAMED SHETLAND MUSSELS — STARTER 7.95 | MAIN 13.95

White wine and garlic cream or thai coconut style

CRISPY TEMPURA

Sesame dressing & wasabi mayo

Vegetable **6.95** **VV** | Chicken **7.25** | King Prawn **7.95** |

MAINS

SCOTTS MINCE AND TATTIES — 13.95

Baby heritage carrots, steamed herb dumplings, creamed potatoes

POACHED SALMON — 13.95

Fraegola, tomato tapenade dressing, herb oil and baby spinach

PRIME STEAK BURGER — 12.95

Bakehouse milk bun, traditional burger sauce, fries

Add cheddar | blue cheese | bacon — **1.25 EACH**

THREE CHEESE MACARONI — 11.95 **V**

Cheddar glaze, garlic & herb bread

SWEET POTATO & AUBERGINE TAGINE — 11.95 **VV**

Pilau rice, sweet potato fritters, naan bread

CLASSIC FISH & CHIPS — 13.25

Innis & Gunn beer-battered sustainable fillet, mushy peas, tartare, lemon

SIGNATURE SHARING FOR 2 PEOPLE

SIGNATURE SEAFOOD — 95.00

Whole lobster, 6 langoustines, king scallops, garlic prawns & a trio of today's local seafood in a chilli, garlic & coriander butter

CHATEAUBRIAND FOR 2 — 69.95

Bone marrow butter, flat cap mushroom, vine cherry tomato, watercress, red onion salad

OUR SIGNATURE SHARING DISHES COME WITH A CHOICE OF TWO SIDES

FROM THE GRILL

Scotts are proud members of the Scottish Beef Club and all of our grass-fed beef is locally supplied by Campbells of Linlithgow. All our steak are served with a selection of plum tomato, Portobello mushroom, watercress salad & fries.

ABERDEEN ANGUS RIBEYE 80Z — 24.95

Marbled fat for extra flavour

ABERDEEN ANGUS 80Z FILLET — 32.00

Bone marrow butter

ABERDEEN ANGUS SIRLOIN 100Z — 25.95

STEAK SAUCES — 2.95

Red wine jus | Peppercorn | Whisky & mustard | Béarnaise | Blue Monday cheese

STEAK TOPPERS

Garlic king prawns — **4.95** | Half lobster — **16.95**
Haggis — **2.95** | Mini mac & cheese — **3.95**

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 **GF** MENU AVAILABLE ON REQUEST

TRADITIONAL BEEF LASAGNE — 13.95

Herbed green salad, garlic bread

THAI SPICED BREAST OF CHICKEN — 13.95

Stir fry veg, basmati rice, coconut, lime & sweet chilli sauce, prawn cracker

SPICY BEAN BURGER — 11.95 **VV**

Kimchi mayo, Asian slaw and sweet potato fries

SMOKED SESAME TOFU — 11.95 **VV**

Kohlrabi remoulade and chilli dressing

CLASSIC CAESAR SALAD — 10.95

Parmesan shavings, anchovies, sea salt croûtons, bacon, Caesar dressing

Add chargrilled chicken breast — **2.95**

Add kings prawns — **2.95** |

Add hot smoked salmon — **3.95**

SPECIALITY

GRILLED HALF | WHOLE LOBSTER — 20.95 | 32.95

Thermidor sauce or garlic & herb butter with thick cut chips

TROON BAY LANDED LANGOUSTINES 6 | 9 — 21.95 | 32.95

Thermidor sauce or garlic & herb butter with thick cut chips

SEAFOOD RISOTTO — 23.95

Scallops, lobster, and bisque reduction

CHICKEN SUPREME BALMORAL — 15.95

Fondant potato, haggis bonbon, Drambuie sauce

CHAR SUI PORK BELLY — 16.95

Basmati rice, pear, radish and peanut salad, dipping sauce

WHOLE SOLE — 19.95

Capers, candied lemon, sourdough croûtons and your choice of either beurre noisette or Véronique sauce

KASHMIRI PRAWN CURRY — 19.95

Saffron rice, sweet potato fritter, and mango and coriander dressing

HONEY ROASTED DUCK BREAST — 22.95

Griottine Cherries, dauphinoise potatoes, baby carrots

SIDES

HERBED GREEN SALAD — 3.25

GARLIC & HERB CIABATTA — 3.45

TRUFFLE & PARMESAN FRIES — 4.95

CHILLI & PARMESAN FRIES — 3.45

CAJUN SWEET POTATO FRIES — 3.45

FRIES — 3.25

TENDERSTEM BROCCOLI, LEMON OIL & SEA SALT — 3.75

ONION RINGS — 3.25

MINI MAC & CHEESE — 3.95

CREAMED OR NATURAL SPINACH — 3.50

HERITAGE BABY CARROTS, HONEY AND CUMIN — 2.95



DINNER



SNUG MENU

