

DINNER

SPARKLING

Veuve Clicquot

VEUVE CLIQUOT

Gls 12.45 | Btl 72.95

VEUVE CLIQUOT ROSÉ

Btl 86.95

NIBBLES



ARTISAN BREAD SELECTION ✓

Warm bread, smoked sea salt butter 6.95

GORDAL PICANTE OLIVES ✓

Smoked sea salt & thyme 5.95

MOROCCAN SPICED HUMMUS ✓

Cumin roasted chickpea, crumble oak aged feta, flat bread 5.95

STARTERS



LOBSTER & SCOTTISH CRAB TIAN

Smashed avocado, cherry tomato, salsa verde, crème fraiche, dill 11.95

CRISPY DUCK & APPLE GYOZA

Pink pickled ginger, pickled slaw, noc nam dressing 8.95

KING SCALLOP GRATIN

Kaffir lime & shellfish bisque, forest mushroom, gremolata crumb 12.45

GOATS CHEESE & CANDY BEETROOT ✓

Soft goats cheese, roasted balsamic beetroot, truffle honey dressing, sourdough 8.95

HENDRICK GIN CURED SMOKED SALMON

Citrus & dill crème fraiche, pickled cucumber, sourdough wafer 11.95

CHICKEN LIVER PARFAIT

Caramelised red onion chutney, toasted brioche, crisp leaf, house dressing 8.45

BLOODY MARY PRAWN COCKTAIL

Plump king prawns, prawn Bloody Mary mayo, pickled cucumber, cherry tomato, sourdough wafer 9.95

TUM YUM THAI FISH CAKE

Salmon & kaffir lime leaf fish cake, pickled cucumber, sweet chilli 9.95

GATEAU OF HAGGIS

Bashed neeps, champit tatties, peppercorn sauce 8.95

GAMBAS PIL PIL

Garlic chilli prawns, lemon & parsley, sourdough 9.45

CLASSIC CULLEN SKINK

Smoked haddock, leek & potato soup, artisan bread, smoked sea salt butter 7.95

CRISPY TEMPURA

Sweet chilli sauce & wasabi mayo

VEGETABLE 7.95 | 14.95 ✓

CHICKEN 8.75 | 15.95

KING PRAWN 9.75 | 16.95

FOOD ALLERGENS & INTOLERANCES:

For our guests with food sensitivities, allergies or special dietary needs: We prepare and serve products that contain all 14 major allergens. Although we and our suppliers take every care in preparing your meal, regular kitchen operations across our supply chain involve shared cooking and preparation areas, and food variations may occur due to ingredient substitutions, recipe revisions, and/or preparation at the restaurant.

For these reasons, we cannot guarantee that any menu item will be completely free of allergens.

Please ask to speak with a manager if you have any queries about any dietary or allergen requirements.

✓ **VEGETARIAN** ✓ **VE ASK FOR VEGAN**

We apply a discretionary optional 10% service charge to your bill.
100% of all service charge goes to our staff.

SHARERS



FROM THE SEA

Tum yum fish cakes, Bloody Mary prawn cocktail, gin cured salmon, tempura king prawns, tartare sauce, sweet chilli dip & garlic aioli 21.95

SCOTTS GRAND PLATTER

Chicken liver parfait, duck & apple gyoza, karaag chicken, vegetable tempura, pickles, sweet chilli dip & garlic aioli, artisan breads, oils 21.95

CLASSICS



HADDOCK & CHIPS

Malt vinegar & capers, minted crushed peas, chips, homemade tartare sauce 16.95

COCONUT CHILLI CHICKEN

Sweet chilli & coconut cream, fragrant rice, boc choi, shrimp crackers 17.45

ISLE OF ARRAN CHEDDAR MAC & CHEESE

Creamy cheese sauce, Grana Padano & soft herb crumb, pesto ciabatta 14.95

CAESAR SALAD

Anchovy mayo dressing, crispy croutes, Grana Padano 11.95
Add Breast of Chicken 4.00 | Add Prawns 4.50

TACOS, BUNS & BAO



BAJA FISH TACO

Pico de gallo, smashed avocado, Asian slaw, chilli fries 15.95

KARAAG CHICKEN BAO BUNS

Sriracha mayo, Asian slaw, pink onion, chilli fries 16.95

WILD MUSHROOM TACO V

Wild mushrooms, smashed avocado, pico de gallo, sriracha, chilli fries 16.95

GOCHUJANG PORK BELLY BAO BUNS

Sticky honey & chilli glazed pork belly, coriander, pickled slaw, fries 18.95

SMASHED BEEF BURGER

Smoked ketchup, brioche bun, dill pickle wedge, green slaw, fries 16.45

BEYOND MEAT BURGER VE

Smoked Applewood cheddar, brioche bun, garlic aioli, dill pickle wedge, green slaw, fries 16.95

SPECIALITIES



FREE RANGE BREAST OF CHICKEN

Wild mushroom & pancetta cream sauce, fondant potato, calvo nero 18.95

THYME ROAST RUMP OF DUMFRIES LAMB

Dauphinoise, baby corn & sugar snaps, mint sauce, lamb jus 24.95

TRUFFLE WILD MUSHROOM & SPINACH TROFIE PASTA V

Wild mushrooms, wilted spinach, truffle cream, Grana Padano, basil pesto 17.95

LOIN OF HIGHLAND VENISON

Honey roast root vegetables, carrot puree, dauphinoise, bramble jus 22.95

SLOW COOKED FEATHER BLADE OF SCOTTISH BEEF

Buttered mash, roasted carrots, rich ale jus 18.95

SZECHUAN PORK BELLY

Plum chutney, boc choi, noodles, kaffir lime & lemongrass tum yum broth 22.95

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SEAFOOD



We take pride in sourcing fresh, sustainable and premium products for you to enjoy.

COD & PRAWN LAKSA CURRY

Noodle, boc choy, sugar snaps & baby corn, Thai shrimp cracker 22.95

FILLET OF SALMON

Lightly spiced mussel cream, romanesco, parmentier 19.95

LOBSTER & PRAWN MAC & CHEESE

Creamy cheese sauce, lobster bisque, Isle of Arran cheddar glaze, pesto ciabatta 19.95

WEST COAST LANGOUSTINES

Chargrilled langoustines, watercress, chimichurri, complement with any two sides of your choice 39.95

STEAKS



All our steaks are Scottish 28 day dry aged grass fed long horn cattle beef from the Rievers Reserve on the Borders accompanied with Portobello mushrooms, cherry vine tomatoes, watercress.

RIBEYE 10oz 29.95

FILLET 7oz 32.95

FLAT IRON 8oz 24.95

ADD A SAUCE 3.95

Red Wine Jus | Chimichurri | Pepper & Brandy

ADD A SIDE 4.95

Haggis | Garlic King Prawns | Blue Cheese

100Z BLACK ANGUS WAGYU RIBEYE

35 day dry aged, cherry vine tomatoes, Portobello mushroom, chunky chips 49.95

BLACK ANGUS WAGYU BURGER

Buttered brioche bun, lettuce, tomato, onion, dill pickle wedge, green slaw, chunky chips 18.95

SIGNATURE



Our signature dishes offer you a taste of exclusive & premium products created by our chefs for you to enjoy...

SURF & TURF

Perfectly dry-aged 10oz ribeye, fresh west coast langoustines, slow roasted cherry vine tomatoes, garlic & portobello mushroom, watercress salad, chimichurri, fries 59.95

PERFECT PAIRING

Domini Veneti Appassimento, Btl – 34.95

SCOTTS SPECIALITY SEAFOOD SHARER

West Coast langoustines, laksa spiced cod, lemon & herb salmon, pil pil prawns, king scallops, samphire, choose any two complimentary sides 69.95

PERFECT PAIRING

Whispering Angel, Btl – 56.95

1KG TOMAHAWK

Chargrilled Rievers Reserve 28 day dry aged steak, Portobello mushroom, cherry vine tomatoes, watercress salad, choice of any two complimentary sides 69.95

SIDES



FRIES 3.75 **VE**

CHILLI & GRANA PADANO FRIES 3.95 **V**

TRUFFLE & GRANA PADANO FRIES 3.95 **V**

PESTO BREAD 3.95 **V**

MINI MAC 3.95 **V**

HONEY ROAST ROOT VEGETABLES 3.95 **V**

SEA SALT ONION RINGS 3.95 **VE**

RICH BUTTERED MASH 4.95 **V**

DIRTY FRIES 5.95 **V**

DAUPHINOISE 4.95 **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

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DESSERTS



RASPBERRY CRANACHAN PAVLOVA V

Whisky cream, flap jack & honey tuille, raspberry 7.95

WHITE & DARK CHOCOLATE FONDANT V

Salted caramel ice cream, torched marshmallow & granola crumb 8.95

APPLE & BRAMBLE CRUMBLE V

Crème anglaise 7.95

BAILEYS & CARAMEL CHEESECAKE V

Butterscotch sauce, vanilla ice cream & white chocolate shard 7.95

STRAWBERRY & DARK CHOCOLATE ECLAIR V

Chantilly cream, red berry jel, strawberry ripple ice cream 8.95

SALTED CARAMEL TABLET SUNDAE V

Salted caramel ice cream, honeycomb, tablet & toffee sauce, whipped cream 8.95

SCOTTISH CHEESE SELECTION V

Isle of Mull cheddar, blue murder, Arran mist brie, artisan biscuits, grapes with pear & ale chutney 8.95

THE CLASSIC STICKY TOFFEE PUDDING V

Butterscotch sauce & vanilla ice cream 7.95

TRADITIONAL ITALIAN ICE CREAM V

Choose two:

Vanilla, chocolate or strawberry ripple

Add sauce:

Strawberry, chocolate or butterscotch 6.95

TRUFFLE BROWNIE TORTE VE

Vegan vanilla ice cream, chocolate sauce 6.95

RHUBARB & GINGER CHEESECAKE VE

Raspberry, vegan vanilla ice cream 7.95

VEGAN APPLEWOOD CHEESE BOARD VE

Oatie biscuits, celery, grapes, apple & plum chutney 8.95

DRINKS



BELVEDERE ESPRESSO MARTINI

Belvedere, Kahlúa, shot of espresso, sugar syrup, Aztec bitters, lemon oil 9.50

SPAGLIATO

Botter Prosecco, vermouth, Campari 8.95

VODKA MARTINI

Ketel One, vermouth, bitters 9.95

GIN MARTINI

Tanqueray 10, vermouth, bitters 9.95

THE DALMORE 12

Highland 40% 5.50

MACALLAN 12 DOUBLE CASK

Speyside 43% 5.60

HENNESSEY XO

France 40% 16.25

COURVOISIER XO

France 40% 16.25