

GLUTEN FRIENDLY

ALL DISHES ON THIS MENU ARE MADE USING NON-GLUTEN CONTAINING INGREDIENTS.

NIBBLES

GORDAL PICANTE OLIVES ✓
Smoked sea salt & thyme 5.95

MOROCCAN SPICED HUMMUS ✓
Smoked sea salt & thyme 5.95

STARTERS

LOBSTER & SCOTTISH CRAB TIAN
Smashed avocado, cherry tomato, salsa verde, crème fraiche, dill 11.95

KING SCALLOP GRATIN
Kaffir lime & shellfish bisque, forest mushroom 12.45

GOATS CHEESE & CANDY BEETROOT ✓
Soft goats cheese, roasted balsamic beetroot, truffle honey dressing, gluten free bread 8.95

HENDRICK GIN CURED SMOKED SALMON
Citrus & dill crème fraiche, pickled cucumber 12.95

CHICKEN LIVER PARFAIT
Caramelised red onion chutney, gluten free bread, crisp leaf, house dressing 8.45

BLOODY MARY PRAWN COCKTAIL
Plump king prawns, prawn Bloody Mary mayo, pickled cucumber, cherry tomato 9.95

GAMBAS PIL PIL
Garlic chilli prawns, lemon & parsley, gluten free bread 9.45

CULLEN SKINK
Smoked haddock, leek & potato soup, gluten free bread, smoked sea salt butter 7.95

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 ✓ ASK FOR VEGAN

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

MAINS

LOIN OF HIGHLAND VENISON
Honey roast root vegetable, carrot puree, dauphinoise, bramble jus 22.95

SLOW COOKED FEATHER BLADE OF SCOTTISH BEEF
Buttered mash, roasted carrots, rich ale jus 18.95

FREE RANGE BREAST OF CHICKEN
Wild mushroom & pancetta cream sauce, fondant potato, calvo nero 18.95

SZECHUAN PORK BELLY
Plum chutney, boc choy, noodles, kaffir lime & lemongrass tum yum broth 22.95

THYME ROAST RUMP OF DUMFRIES LAMB
Dauphinoise, baby corn & sugar snaps, mint sauce, lamb jus 24.95

COCONUT CHILLI CHICKEN
Sweet chilli & coconut cream, fragrant rice, boc choy, shrimp crackers 17.45

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, buttered greens, cumin parmentier potatoes 19.95

GRILLED 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
Garlic King Prawns | Blue Cheese

100Z BLACK ANGUS WAGYU RIBEYE
35 day dry aged, cherry vine tomatoes, Portobello mushroom, chunky chips 49.95

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

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

1KG TOMAHAWK
Chargrilled Rievers Reserve 28 day dry aged steak, watercress salad, choice of any two sides & sauces 69.95

SIDES

FRIES 3.75 ✓

CHILLI & GRANA PADANO FRIES 3.95 ✓

TRUFFLE & GRANA PADANO FRIES 3.95 ✓

HONEY ROAST ROOT VEGETABLES 3.95 ✓

RICH BUTTERED MASH 4.95 ✓

DIRTY FRIES 5.95 ✓

DAUPHINOISE 4.95 ✓

DESSERTS

TRUFFLE BROWNIE TORTE ✓
Vegan vanilla ice cream, chocolate sauce 6.95

RHUBARB & GINGER CHEESECAKE ✓
Raspberry, vegan vanilla ice cream 7.95

VEGAN APPLEWOOD CHEESE BOARD ✓
Oatie biscuits, celery, grapes, apple & plum chutney 8.95



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