

DINNER  
MENU

AVAILABLE FROM 18:00 – 21:00 MONDAY - SUNDAY

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STARTERS

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**Chef's Soup of the Day (V) £7**

*(Gluten free option available)*

**Ham Hock Terrine £9**

*Served with Piccalilli and Oatcakes (Gluten free option available)*

**Crayfish & Prawn Cocktail £15 (£5 Supp)**

*Bound in thousand island dressing rested on a bed of crispy cos leaves garnished with lemon & sourdough*

**Panko Crumbed Brie Wedges £9**

*Crispy brie wedges served with cranberry sauce*

**Oak smoked Scottish smoked Salmon £15 (£5 Supp)**

*Lemon, capers, crème fraiche, toasted sourdough*

**Chicken Liver & Cognac Parfait £8**

*Arran onion chutney and oatcakes*

**Crispy Buffalo Cauliflower (VG)(V) £9**

*Bramley apple sauce and sweet chilli*

**Melon & Sorbet (GF, V, VG) £8**

*Watermelon, honeydew, cantaloupe, sorbet, fruit forest and berries*

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MAINS

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**Haggis crusted Pave of Glenfeshie Venison £26 (GF)**

*Dauphinoise, squash puree, braised red cabbage with blackberry jus*

**Whisky marinated breast of Duck £28 (£5 Supp) (GF)**

*Sweet potato mash, roasted carrot and parsnip with Glenrothes jus*

**Braised featherblade of Beef £26**

*Carrot puree, Haggis bon bon, tender stem, fondant potato with red wine sauce*

**Chicken Kiev £26**

*Roasted cauliflower, broccolini, Hasselback, watercress, pickled shallot*



**Chargrilled Chicken £26 (GF)**

*Parma ham, Tomato Concasse, mozzarella, Lyonnaise Potatoes, Tender stem Broccoli*

**Steamed Whole Seabass £26 (GF)**

*Garlic butter, samphire, fennel, white wine, minted new potatoes*

**Fillet of loch duart Salmon £26 (£6 Supp) (GF)**

*Sweet potato caraways, asparagus, bearnaise*

**Roast Aubergine & Coconut Curry £22 (V, Vg)**

*Mango chutney, naan, basmati rice*

**Beetroot & Squash Parcel £22 (V)**

*With Kale Pesto, vegetable, potato*

**Broccoli & Blue cheese Risotto £24 (V)**

*Tender stem, blue murder, hazlenuts*

**Ardoe Steak Burger £20**

**Original steak burger**

**Pork & Chorizo**

Sriracha mayo – smoked applewood

**Venison**

Caramelized onion - brie

**Butcher Mature Gold Scotch Beef**

28-day aged Rib eye (8oz) £32 (£10 Supp)

28-day aged Sirloin (8oz) £34 (£14 Supp)

28-day Fillet £35 (£15 Supp)

Sauces £3

Green Peppercorn

Béarnaise

Whisky

Blue Cheese

Sides £4

Truffle & Parmesan Hand cut fries

Creamed spinach

Cauliflower cheese

Roasted Winter Vegetables

Red roster baked potato with sour cream & chives

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DESSERTS

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**White chocolate Cheesecake £10**

*Strawberry Ice Cream, strawberry sauce, Ginger Crumb*

**Classic Sticky Toffee Pudding £10**

*Butterscotch sauce, vanilla ice cream*

**Bitter Chocolate & Malt Tart £10**

*Pistachio ice cream*

**Blackberry & Apple Cinnamon Crumble £10 (GF, Vg)**

*Vegan vanilla ice cream, mixed berries*

**Dark Chocolate Mousse, Coca Nibs, Passionfruit & Chamomile £10**

*Clementine shortbread*

**Scottish Cheese & Biscuits - £20 (£10 Supp)**

*Celery, grapes, apple, plum chutney*

