

M Q N A D H

DINNER MENU

served from 6-9pm

Appetisers 4.95

Mixed Olives Salted Mixed Nuts
House-made Bread with Hummus

Starters

Soup of the Day 9.95
house-made bread, butter

House-made mini loaf 5.95
balsamic, olive oil, tapenade

Cock-a-leekie Terrine 12.95
prune purée, confit leeks, puffed wild rice

Hand-dived Scallops 14.95
smoked celeriac, pomegranate, hazelnuts, lemon oil

Whipped Goats Cheese 10.95
pickled candied beetroot, golden beetroot, balsamic,
brown bread crumble

Scottish Crab 14.95
pumpkin pannacotta, pumpkin, red curry crisp

Mains

Pan-seared West Coast Cod 25.95
crispy chicken wing, fondant potato, broccoli, chicken sauce

Braised Featherblade of Scottish Beef 25.95
celeriac, kale, silverskin onions, wild mushrooms, braising jus

Scottish Salmon 24.95
giant couscous, sunblush tomato, olives, fine beans,
lemon caper dressing

Toasted Gnocchi 20.95
spinach, roast garlic, wild mushrooms, parmesan cream

Beetroot Risotto 20.95
fresh beetroot, beetroot crisp, poached egg

8oz Dry-aged Sirloin 32.95
hand-cut chips, mushroom, tomato, watercress salad

Roasted Chicken Supreme 23.95
crispy chicken wing, sweetcorn, broccoli, madeira sauce

Butter Chicken Curry 24.95
aromatic sauce, saffron rice, naan bread, relish

Sides & Sauces 4.95

Hand-cut Chips Sweet Potato Fries
House Salad Seasonal Greens
Sauces: peppercorn, wild mushroom or blue cheese

Desserts

Lemon Cheesecake 12.95
candied ginger, honeycomb, lemon sorbet

Chocolate Crèmeux 12.95
dark chocolate crumb, aerated chocolate, coffee ice cream

Salted Caramel Crème Brulée 11.95
banana, vanilla ice cream

Selection of Scottish Cheeses 14.95
Arran oatcakes, chutney, grapes, celery

Selection of Ice Creams & Sorbets 10.95