



SUNDAY LUNCH

HOME BAKED BREADS 5

ABERNETHY BUTTER

CRISPY TEMPURA OYSTERS 14

WASABI MAYO, PICKLED ASIAN VEGETABLES

SEABASS CEVICHE 11

FENNEL, POMEGRANATE, PINK GRAPEFRUIT & CORIANDER

BUTTERNUT SQUASH SOUP 8

CHESTNUTS, SAGE, CHILLI OIL & CROUTONS

HAGGIS BON BONS 5

ARRAN MUSTARD MAYO, PICKLED APPLE

CHICKEN LIVER PARFAIT 10

TOASTED BRIOCHE, APPLE & VANILLA RELISH

HARISSA ROAST HERITAGE CARROTS 8

AVOCADO HUMMUS, CABERNET VINAIGRETTE

BOARD OF EAST COAST CURED CHARCUTERIE 12

PICKLES, ONION RELISH & GRILLED FOCACCIA

BELHAVEN SMOKED FISH BOARD TO SHARE 24

COLD SMOKED SALMON, SMOKED TROUT PATE, GIN CURED SALMON, HOT TREACLE SMOKED SALMON
CROSTINI, HERB CRÈME FRAICHE & LEMON

ROAST RUMP OF DRY AGED SCOTCH BEEF 22

ROAST POTATOES, VEGETABLES, GRAVY & YORKSHIRE PUDDING

BREAST OF CORN FED CHICKEN 19

WILD MUSHROOMS, TRUFFLED LEEKS, POTATO FONDANT, TARRAGON JUS

SEARED LOCH ETIVE SEA TROUT 20

FENNEL LYONNAISE, SAUCE VIERGE

BEER BATTERED HADDOCK 17

TRIPLE COOKED CHIPS, CRUSHED PEAS, CURRY SAUCE, TARTARE SAUCE

THE BASS ROCK BURGER 15

SMOKED CHEDDAR, CRISPY BACON, FRIES & HOUSE KETCHUP

ROOT VEGETABLE GRATIN 14

WINTER GREENS, GRAIN MUSTARD DRESSING

SAUTÉED WINTER GREENS 5

CRISPY CHILLI

TRIPLE COOKED CHIPS 5

SKIN ON FRIES 5

MIXED LEAF SALAD 5

BUTTERED NEW POTATOES 5

CRISPY SHALLOTS, CRÈME FRAICHE