CULLEN SKINK SOUP
Traditional Scottish fish chowder, made with haddock, potatoes and cream, finished with spring onions
£6

HAGGIS TRUFFLES
Crispy, award winning. MacSween’s haggis truffles served with crème fraiche and parsley dip
£5.80

MEDITERRANEAN FOCACCIA (V)
Mediterranean stone baked focaccia flat bread, topped with sliced buffalo mozzarella, plum tomatoes and red onion, drizzled with herb infused olive oil
£5.50

GRILLED GOAT’S CHEESE (V, GF)
Drizzled with heather honey and served on a green leaf salad with crispy croutons
£5.50

SMOKED SALMON MOUSSE (GF)
Quenelles of smoked salmon mousse, served with a lemon, dill and cucumber relish
£6
MAIN

TORTILLA BASKET (V, VG*)
Crispy tortilla basket, filled with summer salad leaves, roast mediterranean vegetables and diced grilled halloumi
*Vegan option available
£10.50
Wine pairing Delicat Rose, Cotes de Thau, France

RAVIOLI PARCELS (V)
Roast mediterranean vegetable filled ravioli parcels, tossed in pesto, spinach and tomatoes, topped with parmesan cheese
£11.50
Wine pairing Fiorebella Rossa Appassimento, Rosso del Veneto, Italy

SAUTÉED CHICKEN BREAST (GF)
Thinline sliced, sautéed with sundried tomato, basil, white wine and cream, served with a watercress and pine nut risotto and side salad bowl
£12.50
Wine pairing Reichsgraf von Kesselstatt
RK Riesling, Mosel, Germany

CRUSTED SCOTTISH SALMON STEAK
Boneless salmon, baked with a basil, sea salt and lemon crust, served with roasted paprika new potatoes and summer salad with a sun blushed tomato and cream sauce
£14
Wine pairing Chablis Claire de Chablis, J. Moreau et Fils, France

BRAISED ABERDEEN ANGUS RUMP STEAK (GF)
Cooked in a red wine, mushroom, shallots and cream sauce, served on a bed of crushed new potatoes, chives and carrot puree and chef’s vegetables
£16
Wine pairing Vine Trail Malbec, Chile

CHOCOLATE TORTE (V)
Double Belgium chocolate torte. A decadent and rich ganache served on a thin layer of shortcrust pastry
£5.50

CRÈME BRULÉE (V, GF)
A silky smooth raspberry & Glayva liqueur crème brulée, served with fresh raspberries
£5.50

BALMORAL SHORTCAKE (V)
Scottish strawberries, whipped cream on a shortbread biscuit stack
£5.50

CHEESE BOARD (V)
A trio of Scottish cheeses, served with oatcakes, and an apple and plum chutney
£7.50

If you have any specific dietary requirements please notify your server