

TO BEGIN

CRISPY HAGGIS BITES (DF)

Grain mustard mayonnaise, dressed leaves

BLUE MURDER (CHEESE) (V, GFA, VGA)

Red wine poached pear, chicory, hazelnut dressing

HOMEMADE SOUP OF THE DAY (V, VGA, GFA, DFA)

Homemade bread, Scottish butter

HOMEMADE FOCACCIA GARLIC BREAD (V)

Dressed leaves, tomato relish

GIN AND BEETROOT CURED SCOTTISH SEA TROUT (DFA, GFA)

Watercress, beetroot tartare, horseradish cream

MAIN COURSE

PORTAVADIE FISH AND CHIPS (DF, GFA)

Battered or Breaded, hand cut chips, crushed peas, tartar sauce

SLOW COOKED SCALPSIE BAY ISLE OF BUTE LAMB (GF, DFA)

Pumpkin, confit carrot, smoked potato mash, salsa verde

FISH OF THE DAY (DF, GFA)

Potato terrine, green vegetables, lemon and chive butter sauce

HOMEMADE POTATO GNOCCHI. (V, VGA, DFA)

Winter greens pesto, pumpkin seeds, ricotta

MCCASKIE'S HAND PRESSED BEEF BURGER (DFA)

Toasted brioche bun, baby gem, tomato, Portavadie chutney, fries
(Add Aged cheddar cheese, blue cheese, smoked bacon for just £2 each)

TO FINISH

STICKY TOFFEE PUDDING (V)

Vanilla ice cream, toffee sauce, brandy snap

CRANACHAN CHEESECAKE

Honey and Drambuie ice cream

COCONUT MOUSSE (V, VG, GF, DF)

Mango Sorbet, passion fruit gel