



Dinner Menu

Starters

Hand Dived Local Scallops £10.95

Cauliflower Puree, Apple Baton, Golden Raisins and Crisped Celery leaves

Soup of the Day £6.25

Served with Homemade Bread

Asian Braised Shin of Beef £7.95

Hot and Sour Shredded Salad

Haggis, Neeps 'N' Tatties £6.95

Caramelised Onion and Whisky Sauce

Prawn Cocktail £7.45

Salad Leaves and Toasted Homemade Bread

Sweet Potato Ricotta Gnocchi £6.95

With Almond Pesto

Mains

Maple Glazed Bone in Chicken Breast £16.95

Pico de Gallo and Homemade Pesto, Dauphinoise Potatoes and Purple Sprouting Broccoli

Leys Castle Ribeye or Sirloin £22.95

White Truffle Croquette, Fried Shallot, Roasted Tomato Remoulade and Mushroom Duxelles with Peppercorn or Diane Sauce

Minch Caught Roasted Monkfish Tail £18.95

Caper Sauce, Roasted Fennel, Crisped Samphire and New Potatoes

Roasted Pork Loin £17.95

Braised Cheek, Panko Breaded Pork Belly and Black Pudding, Celeriac Puree, Chantenay Carrots and Cider Reduction

Plum and Soy Roasted Duck Breast £18.95

Pak Choi, Fried Noodles, Burnt Coconut, Pineapple and Cashew

Butternut Squash, Spinach and Quinoa Fritters £13.95

Puy Lentils, Roasted Tomatoes and Sumac Yoghurt

Please see our Bar Favourites and Daily Specials Board

Sweets

Baked Cheesecake Brownie £6.95

Tonka Bean Ice Cream and Chocolate Syrup

Sticky Date Pudding £6.95

Candied Walnuts, Caramel Sauce and Condensed Milk Ice Cream

Scottish Macerated Strawberries £6.95

Caramelized Brioche, Chocolate Soil and Lemon Ice Cream

Champagne and Rose Petal Marshmallows £6.95

Homemade Turkish Delight and Pistachio Tuile

Scottish Cheese Board £8.95

Celery, Homemade Chutney and Oatcakes

Hot Drinks

Tea £2.25

Herbal Tea £2.30

Espresso £2.10

Double Espresso £2.50

Cappuccino/Hot Chocolate/Latte £2.55

Liqueur Coffee £3.75

Malt of the Month

£2.50 (25ml measure)