

A La Carte

Bread selection 3pp

Gordal Picante olives 5

Cumbrae oyster mignonette 4 ea.

Tempura oyster, tartare sauce 5ea.

Provender's shellfish & seafood cocktail 16

- Black tiger prawn, king prawns, crayfish tails, herring, tuna & cold smoked trout

Highland pheasant, venison & foie gras croquette, fried egg & house brown sauce 11

Salad of Roquefort, beetroot, winter leaves, pear & pecans 8

70z Scotch lamb rump, ceps, flageolet beans & red wine sauce 36

Surf & Turf - 8oz Scotch Sirloin steak, black tiger prawns grilled with garlic & herb butter, skinny fries & house salad 39

Wild halibut fillet, samphire & Scottish white crab meat, sauce hollandaise & matchstick fries 32

Gratin of Scottish seafood, smoked haddock, langoustine, crayfish tails, smoked mussels & scallops: buttered spinach, peas & gruyere bechamel 34

Lasagne of ceps, chestnuts & portobello mushroom, tomato ragu & cep bechamel 20

Skinny chips 4.5

Skin on chunky chips 4.5

Truffle & parmesan fries 6.5

Caesar salad 5

House salad 3

Tenderstem broccoli & almonds 6