

MARKET



MENU

To Start

Soup Of the Day (V/VE)
Bread & Butter

Salted Cucumber & Kiwi Carpaccio (V/VE)
Torn Basil | Toasted Pistachios | Frisée
Lime Dressing

Crispy Black Pudding Serrano Pepper
Croquette
Stinging Nettle Sauce | Crushed Serrano
Balsamic Glaze

Bovine Club salad (V/VE)
Roasted Aubergine | Red Pepper | Mixed Leaves
Avocado Cherry Tomatoes | Roasted Walnuts |
Parsley Red Pepper Dressing

Main Courses

Pan Seared Fillet of Loch Carron Salmon 

Green Beans | Parsley New Potatoes | Chive Garlic Sauce

Wild Mushroom Risotto (VE)
Spinach Herb Oil | Garlic Bread

Bovine Burger
Monterey Jack Cheese | Bacon | Bovine Buffalo Sauce

Roast Chicken
Mash | Seasonal Vegetables | Jus

Desserts

Chocolate Caramel Mousse Pyramid (M)
Orange and Cardamom jelly | Vanilla Chantell Cream | Chocolate Soil

Sticky Toffee Pudding (M)
Guinness-based | Toffee Sauce | Vanilla Ice Cream

Trio Ice-Cream
Vanilla | Chocolate | Strawberry | Mixed Berry Compote | Chantilly cream

Blackcurrant Cheesecake (M)
Strawberry Sorbet | Almond Chips | Berry Coulis

£22 for 2 courses or £26 for 3 courses

(V) Vegetarian (VE) Vegan

A 10% service charge will be included, at your discretion.

All produce is prepared in an area where allergens are present. For those with allergies, intolerances, and any special dietary requirements who may wish to know about the ingredients used, please ask for a member of the Management Team.

Our food is prepared with fresh ingredients and takes time to cook. We allow our steaks time to rest to improve flavour and tenderness. If you are in a hurry, please let us know.



Preserving our oceans for future generations. Seafood with this mark comes from Marine Stewardship Council certified sustainable fisheries. MSC-C-54946. www.msc.org.

A LA CARTE



For the Table

Baked Bread Selection (V/VE) Flavoured Butter & Oil	5	Marinated Olives (VE)	4
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To Start

Soup Of The Day (V/VE) Bread & Butter	7.5	Stornoway Black Pudding "French Toast" Flavours of HP, Compressed Apple Salsa	9
Beetroot Carpaccio (V/VE) Goats Cheese Mousse, Pickled Walnuts & Blackberries	8	Cold Smoked Salmon Heritage Tomato, Green Olives, Shallots & Chimichurri	10
Seared Scallops Crispy Ham Terrine, Caraway Carrot & Puree	15	Haggis Pastilla Bashed Potato, Skirlie Crumble, Auchentoshan & Chive Jus	9
Mulled Pear & Blue Cheese Tart (V) Walnut & Mustard Dressing	9		

Main Courses

Our Signature Steak Diane Char Grilled Sirloin, Diane Sauce, Glazed Dauphinoise & Beef Fat Carrots			30
Aberdeen Angus Burger Caramelised Onion, Crispy Bacon & Monterey Jack, Toasted Brioche Bun, Crispy Fries & Peppercorn Sauce			18
Pan Seared Fillet of Salmon Potato Gratin, Tenderstem Broccoli & Caviar Butter			22
Braised Ox Cheek Espresso Jus, Creamed Potato, Beef Fat Carrots, Chives & Crispy Onion			20
Wild Mushroom Risotto (VE) Soft Herbs, Spring Onion & Basil Purée			18

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The Grill

Try our grass fed, dry aged **Scotch Campbells Gold Standard Beef**. Our grill dishes are served chargrilled with Triple Cooked Chips, Roasted Field Mushroom, Rocket, Watercress & Manchego Salad, and your choice of sauce.

Fillet 9oz	38
Sirloin 10oz	32
Ribeye 10oz	34

Grill To Share

Chateaubriand	95
Triple Cooked Chips, Roast Plum Tomatoes & Shallots, Field Mushrooms & Choice of Sauce	
Chateaubriand	85
Skinny Fries, Roast Plum Tomatoes, Shallots, Mushrooms.	

Surf 'n Turf your Steak 🥩

Harissa & Lemon King Prawns	8
Seared Scallops	12
Harissa & Lemon King Prawns & Seared Scallops	14

Sauces & Butters

Bone Marrow Jus | Pink Peppercorn | Blue Cheese & Spring Onion | Diane Sauce | Garlic Butter | Chimichurri
All 3.50

Accompaniments

Triple Cooked Chips | Koffman's Crispy Fries (VE) | Onion Rings (V) | Field Mushroom (V) | Rocket, Watercress & Manchego (V) | Tomato & Red Onion Salad (VE)
All 4.50

Truffle & Manchego Fries | Mac & Cheese (V) | Dauphinoise Potatoes | Beef Fat Carrots
All 6.50

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Desserts

Muscovado Baked Rice Pudding (M) Clotted Cream & Five Spiced Plum Compote	8
'After Eight' Sundae (M) Whipped Cream, Ice-Cream, After Eights	7.50
Sticky Toffee Pudding (M) Butterscotch sauce & Traditional Arran Dairy Ice-Cream	7.50
Warm Apple & Plum Crumble (M) Vanilla Ice-Cream	8.50
Raspberry & White Chocolate Frangipane Tart (M) Vanilla Ice-Cream	9
Chefs Selection of I.J. Mellis Fine Scottish & Continental Cheese (M) Artisan Biscuits, House Chutney & Truffle Honey	12

Dessert Tipples

The Espresso Martini Selection A shot of fresh espresso with Kahlua & Syrup to taste, plus your choice of spirit:	Coffee & Tea We offer a selection of hot beverages made with Columbian roast beans or premium tea bag	3.50	
Absolut Vanilla Vodka	10	Dessert Wine:	
Grey Goose Vodka	11	Muscat de Beaumes-de-Venise	7 / 32
Cointreau	10	Rich and concentrated, with fresh floral scents on the nose. This wine is sweet and full of flavour, with notes of white peach and apricot.	
Frangelico	10		
Disaronno	10		
Hennessy Fine de Cognac	11		
Havana 7 Year	11		
Cascabel Honey	11		
Port:			
Enjoy a glass of delicious port from our Sandeman selection. Perfect for after your meal, divine paired our with our Cheeseboard:			
Sandeman Unfiltered Late Bottle Vintage 2018		5	
Sandeman 10 Year Old Tawny Port NV		6	
Sandeman 20-Year-Old Tawny Port NV		8.50	
Sandeman Vintage Port 2016		10	

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