

From round here...

SNACKS for two

Olives – marinated in garlic & thyme	3.5
House crisps & dips - salted red rooster crisps, aioli, pesto, spicy tomato	4
Two oysters – garnish changes daily	6
Rosemary focaccia - black olive butter	4

PLATTER share or indulge!

Super food, super good – Avocado on toast. Five nut salad with pomegranate and rocket. Spinach, kale and blueberry dip with walnut brittle	12
Home comforts – Haggis bon bons with mustard mayo. Whisky glazed chicken wings. Arbroath smokie sliders	14

STARTERS

Leek & potato soup – hard fired loaf and butter	5.5
Classic smoked salmon - capers, shallots, egg whites, Melba toast	10.5
Arbroath Smokie – potato & goats cheese terrine	6.5
Wild mushroom mousse – beetroot, granola, pickled shimeji	6
Steak tartare – winter chanterelles, cauliflower & brioche	8.5

MAIN COURSE

Chicken Balmoral – air dried ham, potato fondant, turnip, whisky & leek sauce	16.5
Flat iron steak – dauphinoise potatoes, broccoli, courgette and hazelnuts	15.5
Curried cauliflower – selection of locally sourced veg	12.5
Hake – cavolo nero, pomme puree, braised onions, & smoked pancetta	18
Duck – brussel sprouts, sweet potato, plums & coriander	22
Salmon fillet – herb linguini, lobster bisque	17.5
Sirloin Steak – hand cut chips, mushroom & tomato, red wine jus	24.5

HOUSE BURGER

Each day we hand make a limited number of burgers using steak mince, hand chopped chuck, rump steak and bacon. Topped with melting cheese, hand cut twice cooked chips and house ketchup on the side.	14
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ON THE SIDE

Twice cooked chips & gravy Dauphinoise Sautéed greens Onion rings House salad	3.5
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WE LOVE WINTER DESSERTS

White chocolate custard – baked white chocolate, sorrel, popcorn, chocolate soil, blackberries sorbet, blackberry puree,	6
Dundee marmalade souffle – hot chocolate sauce, vanilla ice cream	6
Lemon set cream – rice pudding, cranberries, Chantilly cream, crumble topping	6
Bread & butter pudding – rum and raisin ice cream	6
Rhubarb & ginger crumble for two – ice cream and custard, please allow at least 20 minutes	12

CHEESEBOARD

Anster – semi hard, unpasteurised cow's milk, St Andrew (v) Clava Brie – soft, pasteurised cow's milk. Connage Highland Dairy, Inverness (v) Kintyre blue – semi hard, pasteurised cow's milk, Howgate Cheese, Cambeltown (v) Forme D'ambert – semi hard, unpasteurised cows' milk. Auvergne (v) Livarot - soft, unpasteurised cow's milk, Normandy (v) Served with bloody Mary jam, bannocks, grapes and black olive butter	10
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ICE CREAM & SORBET

Sundae – Ferrero Rocher style, ice cream and whipped cream	6
Classic ice creams – 2 scoops vanilla, strawberry or chocolate	4
Fruit sorbets – 2 scoops strawberry, blackberry or lemon	4

TEA & COFFEE

Tea pigs – everyday brew, lemon & ginger, super berry, Japanese sencha, peppermint, earl grey	2.5
Barista coffee – latte, cappuccino, flat white etc	2.95
Daisy Tasker hot chocolate -	3.2
Liqueur coffee – whisky, brandy, Baileys or Tia Maria	5.95
Petite fours to share – chocolate truffles, fruit pastels, tablet	5

OTHER MENUS

Eleveneses – cakes, pastries, coffee and morning rolls, 8.30am to 2pm
Tuesday – fish, chips & fizz, £30
Soups & sandwich lunch – Mon to Sun midday to 5pm
Bistro lunch – set lunch menu, everyday midday to 5pm
Stress Free Sunday – family style lunch, 12.30 to 5pm
Share the weekend – three sharing courses with a bottle of Fizz £85
Bistro supper – available everyday 5.30 to 9.30pm / pre theatre offer 5.30-6.30 Mon to Fri
Afternoon Tea - sweet and savoury snacks, everyday 2 to 4.30pm
From round here – not available Sunday Lunch 12.30-5pm

Our menu descriptions do not include all ingredients please advise if you have any allergies