



A LITTLE SOMETHING TO START WITH

Warm Seeded Sourdough, Cultured butter £7
(Dairy, Gluten)

Marinated Olives
£4.50
(Sulphites)

TO BEGIN

Torridon Farm Beef Tartare, Mustard, Pickled Shallot, Toasted Sourdough £16
(Sulphites, Mustard, Egg, Gluten)

West Coast Mackerel, Beetroot, Yoghurt Dressing £14
(Fish, Dairy, Sulphites)

Local Mussels, Nduja, Marjoram, Sourdough £15
(Molluscs, Gluten)

Scottish Mozzarella, Heritage Tomato, Garden Pesto £14
(Nuts, Dairy, Sulphites)

Butternut Squash, Hispi Cabbage, Garden Pesto £14
(Dairy, Nuts)

TO FOLLOW

Highland Wagyu Burger, Treacle Bacon, Monterey Jack Cheese, Skin on Fries £21
(Sulphites, Dairy, Egg, Gluten)

Ribeye Steak, Skin on Fries, Garden Salad, Peppercorn or Bearnaise sauce £38
(Egg, Dairy, Sulphites)

Chicken Curry, Fluffy Cumin Rice, Warm Nan Bread £26
(Dairy, Celeriac, Sulphites, Gluten)

Argyll Seatrout, Braised Fennel, New potato, Shellfish sauce £28
(Fish, Shellfish, Dairy)

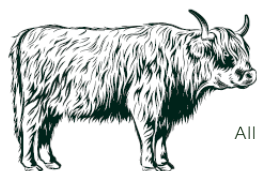
Torridon Vegetable Risotto, Garden Green Pesto, Ricotta £24
(Dairy, Nuts)

Wild Mushroom, Truffle Oil, Pappardelle £22
(Gluten, Egg, Dairy)

Scottish Beef “pot pie”, Mashed Potato, Vegetables

£22

(Sulphites, Dairy, Gluten)



A discretionary 12.5% service charge has been added to your bill.
Please speak to the team if you have any questions about the menu or any dietary requirements.
All our dishes are freshly prepared and cooked each day so when we are busy, we do ask for your patience.
Dishes that can be altered to be DF – Dairy Free, GF - Gluten Free, V - Vegetarian and VG – Vegan.

