



A LA CARTE MENU



NIBBLES WHILE YOU WAIT

WARM CIABATTA 5.5
EVOO, PARSLEY & SEA SALT BUTTER
CORDAL OLIVES {VG} 5

STARTERS

SOUP OF THE DAY {GFA} {V} 7
FRESH BREAD & PARSLEY BUTTER

SCOTCH EGG 10.50
TRUFFLE POTATO PUREE, CRISPY ONIONS
WITH A RED WINE JUS

SCOTTISH SCALLOPS {CF} 16.50
BLACK PUDDING, APPLE PUREE TOPPED WITH FRESH APPLE

BEET AND FETA RAVIOLI {VG} {V} 10
PINE NUTS AND A BALSAMIC REDUCTION
TOPPED WITH ROCKET AND APPLE

HAGGIS FILO BASKET 9.50
HAGGIS, NEEPS AND TATTIES TOPPED WITH PEPPER SAUCE

SPICED CHICKEN, SHREDDED BEEF
OR SPICED HALLOUM TACO'S {V} 10
PICO DE GALO, AVOCADO PUREE, CORIANDER, LIME,
CRISPY ONIONS & CHIPOTLE CRÈME FRAICHE

CHICKEN LIVER PARFAIT {GFA} 9.50
CARAMELISED ONION JAM, SMOKED SEA SALT & OATCAKES

CUMBRAE OYSTERS X3 10 X6 18
CHOOSE FROM CLASSIC SHALLOT, RED WINE VINEGAR,
OR TABASCO & LEMON

MAIN COURSE

SLOW COOKED FEATHERBLADE OF BEEF 23
HERB AND GARLIC INFUSED MASH, CRISPY SHALLOTS,
TENDERSTEM BROCCOLI, CARROT PUREE

BUTCHERS BURGER 17
BUTCHERS BURGER – HAND PRESSED BURGER PATTY,
MONTERARY. JACK CHEESE, GEM LETTUCE, TOMATO,
GHERKINS, SLICED RED ONION AND BURGER SAUCE
ADD STREAKY BACON £2.50, ONION RINGS £2, PULLED CHILLI BEEF £3,
HAGGIS £2.50, PEPPER OR BUTCHERS SAUCE £2

CHICKEN BALLOTINE 21
WRAPPED WITH STREAKY BACON AND STUFFED WITH
HAGGIS, GARLIC AND HERB INFUSED MASH, SEASONAL
ROAST VEGETABLES TOPPED WHISKY SAUCE

SURF & TURF {GFA}
YOUR CHOICE OF 8OZ FILLET 38 OR 10OZ RIBEYE 36
GARLIC & CHILLI SAUTEED KING PRAWNS 8
GARLIC & PARSLEY SCALLOPS 10

SPINACH AND RICOTTA RAVIOLI {V} 18
PESTO, PINE NUTS, ROCKET AND SHAVED PARMESAN
WITH A DRIZZLE OF PESTO OIL

{V} VEGETARIAN | {VE} VEGAN | {CF} GLUTEN FREE | {N} NUTS

PLEASE MAKE YOUR SERVER AWARE OF ANY DIETARY REQUIREMENTS OR ALLERGIES. OUR SOURDOUGH BREAD IS MADE IN AN ENVIRONMENT WHERE THERE MAY BE TRACES OF NUTS.



A LA CARTE MENU



STEAKS JOSPER GRILLED 28 DAY DRY AGED SCOTCH BEEF

ALL STEAKS ARE SERVED WITH ONE POTATO SIDE & YOUR CHOICE OF SAUCE OR BUTTER

THE BUTCHER'S CUTS

80Z FLAT IRON STEAK {CF} 25

LEAN & FULL OF FLAVOUR – BEST SERVED MEDIUM FOR THE STEAK LOVERS.

100Z SIRLOIN {CF} 35

RICH, TASTY & COMPLIMENTED WELL WITH ANY ONE OF OUR SAUCES OR BUTTER.
BEST SERVED MEDIUM.

100Z RIB-EYE {CF} 36

SOME STEAK LOVERS SAY THAT THIS IS THE BEST CUT. TAKEN FROM THE FORE RIB,
THIS STEAK IS SUCCULENT, TENDER & FULL OF FLAVOUR. BEST SERVED MEDIUM-RARE.

80Z FILLET {CF} 38

THE MOST TENDER & MOST LUXURIOUS CUT OF BEEF – RUNS ON THE INSIDE OF THE SIRLOIN
DOWN TO THE RUMP. MELTS IN THE MOUTH. BEST SERVED MEDIUM-RARE.

170Z T-BONE STEAK {CF} 45

THE KING OF ALL CUTS – A STEAK YOU WON'T FORGET! BEST SERVED MEDIUM RARE
{ WHY NOT COMPLIMENT YOUR STEAK WITH A CLASS OR BOTTLE OF MALBEC OR CABERNET SAUVIGNON }

SPECIAL CUTS

CHATEAUBRIAND £15.50 PER 100G {CF}

MOST TENDER CUT OF MEAT FROM THE
THICKEST END OF THE FILLET & WORTH
SHARING. BEST SERVED MEDIUM/RARE

PLEASE SEE OUR SPECIALS BOARD FOR
TODAYS SPECIAL CUT

SAUCES & BUTTERS 3 EACH

PEPPER SAUCE | RED WINE JUS
GARLIC BUTTER | BUTCHERS SAUCE
DIANE SAUCE | HIGHLAND PARK WHISKY SAUCE

SIDES

HAND CUT CHIPS {V} 5

SKINNY FRIES {V} 5
ADD TRUFFLE & PARMESAN 2

ROAST GARLIC MASH 5

HONEY GLAZED CARROTS 5

GARLIC MUSHROOMS {V} 5.50

ONION RINGS 5.50

CORN RIBS WITH CHILLI HONEY {CFA} 5.50

CHILLI & GARLIC TENDERSTEM BROCCOLI 5

MAC & CHEESE WITH CRISPY ONIONS {V} {CF} 6
ADD PULLED BEEF OR BACON 3

SEASONAL MIXED VEGETABLES {V} 5.50