

Lunch Menu

Working with the best Artisan suppliers & serving the pick of Scotland's larder

If you have any food allergies please let us know, and we will provide you with our full Allergen Menu

Tea Smoked Duck

Spiced Plum Chutney, Cucumber, Green Chilli & Yoghurt Salad **7.5**

Chestnut Mushroom, Roast Beetroot & Lentil Pâté

Tarragon Gel & Artisan Bread (vg) **6.5**

Steamed Shetland Mussels & Artisan Bread **8.5**

Olives & Bread Sharing Plate Crostini, Artisan Bread & Selection of Dips or Oils **10**

Soup of the Day

Artisan Bread & Butter (v) **4.5**

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Cullen Skink & Artisan Bread

Traditional Scottish Soup, Smoked Haddock, Potatoes, Poached Egg, Crispy Leeks & Chive Oil **8**

Pan Roasted North Sea Cod Fillet

Bacon, Bean & Corn Succotash, Spinach Purée & Squid Ink Tuile **15**

Thai Stir Fried Rice Noodles

Roast Squash, Fried Tofu, Edamame Beans, Tamarind, Garlic & Ginger Sauce (vg) **12**

Crispy Polenta

Confit Cherry Tomato, Smoked Cheddar, Romesco & Two Poached Eggs (v) **8.5**
(Add Chorizo 1.5)

Flat Iron Steak Sandwich

Horseradish & Celeriac Rémoulade, Rocket & Charred Artisan Sourdough **9.5**
Add Rosemary Chips **2.5**

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Sides

Rocket, Roast Beetroot & Mint Salad,
Shaved Goats Cheese **5**

Charred Broccoli with Chilli, Lemon
& Toasted Almonds **4.5**

Marinated Olives **4**

Rosemary Chips **4**

Bar Menu

Moules Frites

Pot of Steamed Shetland Mussels
& Rosemary Chips **15**

Crisp Battered Scottish Haddock

Pea & Mint Purée, House Made Tartare Sauce
& Rosemary Chips **8 /14**

Veggie Haggis & Beetroot Burger (v)

Brioche Bun, Crowdie Cheese,
Smoked Garlic Aioli & Chilli Jam **10**
Add Rosemary Chips **2.5**

Nobles Black Isle Beef Burger

Brioche Bun, Beer Cheese & Bacon Jam **10**
Add Rosemary Chips **2.5**

*May contain traces of shot

-10% discretionary service charge will be added to tables of 10 or more