

Evening 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*

To Start

Ham Hough & Chervil Terrine

Crispy Ham, Mustard Seeds, Cornichons & Radish 7.5

Panko Calamari

Smoked Paprika Mayo & Pickled Vegetables 7.5

Steamed Shetland Mussels & Artisan Bread 8.5

Olives & Bread Sharing Plate

Crostini, Artisan Bread & Selection of Dips or Oils 10.5

Cauliflower & Mint Fritters

Za'atar Roast Cauliflower, Harissa Hummus & Zhoag (vg) 6.5

Soup of the Day

Artisan Bread & Butter (v) 5

Mains

Moules Frites

Pot of Steamed Shetland Mussels & Rosemary Chips 16.5

Roast Lamb Rump

Potato Gnocchi, Charred Aubergine, Cherry Tomato & Red Onion Chutney 20

Pan Fried Sea Bream

Prawn & Spring Onion Dumplings, Pak Choi, Pickled Shimeji, Lemongrass & Ginger Broth 18.5

Thai Stir Fried Rice Noodles

Roast Squash, Fried Tofu, Edamame Beans, Tamarind, Garlic & Ginger Sauce (vg) 16.5

8oz Flat Iron Black Isle Steak

Roasted Cherry Tomatoes, Confit Portobello Mushrooms, Rosemary Chips & Béarnaise 21

Bar Menu

Crisp Battered Peterhead Haddock

Pea & Mint Purée, House Made Tartare Sauce
& Rosemary Chips 15

Veggie Haggis & Beetroot Burger (v) 11

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

Nobles Black Isle Beef Burger 11

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

Sides

Rocket Salad

Sundried Tomatoes, Walnut & Crowdie 5

Charred Broccoli

Chilli, Lemon & Toasted Almonds 4.5

Marinated Olives 4

Crushed Herb Potatoes 5

Rosemary Chips 4

*10% discretionary service charge will be added to tables of 6 or more