

# 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

### 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 & Zhoug (vg) 6.5

### Soup of the Day

Artisan Bread & Butter (v) 5

## Mains

### Moules Frites

Pot of Steamed Shetland Mussels & Rosemary Chips 16.5

### Sticky Pork Belly

Braised Pak Choi, Pickled Daikon, Cucumber & Peanut Salad,  
Puffed Longkou Noodles & Beetroot Egg 20

### Chorizo Crusted Hake Fillet

Spiced Chickpea, Marinated Tomatoes, Black Olive Purée & Basil Gel 18.5

### Roasted King Oyster Mushroom

Chestnut Mushroom & Spinach Ravioli, Crispy Kale, Lemon & Rosemary Oil (vg) 16.5

### 8oz Flat Iron Black Isle Steak

Roasted Cherry Tomatoes, Confit Portobello Mushrooms, Rosemary Chips & Béarnaise 22

## Bar Menu

### Crisp Battered Peterhead Haddock

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

### Veggie Haggis & Beetroot Burger (v) 12

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

### Nobles Black Isle Beef Burger 12

Brioche Bun, Tomato & Red Pepper Relish  
and Rosemary Chips

*Extras* – Borders Back Bacon,  
Findlay's Haggis, Fried Free Range Egg,  
St Andrews Farmhouse Cheddar

*1.50 each*

## 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