STARTERS

Haggis, neeps and tatties with a whisky sauce 9.50 / 17.95

Pan fried scallops served with chorizo, serrano ham and a celeriac puree 14.95

Sweet potato, beetroot and walnut salad with a feta emulsion 9.95

King prawns with chilli and garlic served with sourdough 12.95

Prawn ceviche, avocado, chilli, coriander 12.95

Smoked mackerel potato salad served with lemon crème fraiche 10.95

MAIN COURSE

Sirloin Steak
35 day dry aged grass fed from Shaws Butchers, Scottish Borders
Sauteed potatoes, salad and garlic butter
35

Pan Fried Coley
Diced sautéed potatoes, cherry tomato, with white wine and chorizo sauce
23

Chicken Schnitzel
Served with creamy mash and vegetables
22

Chicken Balmoral
Creamy mash, seasonal veg and a whiskey cream sauce
22

Beef Bourguignon
Served with creamy mash
22

Homemade Lamb Burger
Sauteed Potatoes, goats cheese and red cabbage
19.95

Canny Mans Fisherman's Stew
Coley, mussels clams and king prawns
25

Vegetarian Dish of the Day
17.95

Please note that a discretionary service charge of 10% will be added to all bills.