



## Starters

Breast of Pigeon / Hazelnut and Shitake Crumb / Carrot and Orange / Charred Leek / Wild Garlic <i>Suggested Wine Pairing:</i> Raynaud Corbières 'Clos Combe', France, Bordeaux 125ml – 5.25	12
Trio of Tobermory Salmon / Hot Smoked, Gin Pickled and Cold Smoked / Horseradish and Apple Cream <i>Suggested Wine Pairing:</i> Cuvée Jean-Paul Blanc, France, Gascony 125ml – 3.95	14
Islay Langoustines / Wild Garlic Butter <i>Suggested Wine Pairing:</i> Cuvée Jean-Paul Blanc, France, Gascony 125ml – 3.95	18
Freshly Prepared Soup <i>Suggested Wine Pairing:</i> Sibiliana, Sensale Bio, Grillo, Italy, Sicily 125ml – 4.95	7
Islay Oysters / Golden Modena / Baby Capers <i>Suggested Wine Pairing:</i> Cuvée Jean-Paul Blanc, France, Gascony 125ml – 3.95	12

## Mains

Angus Beef Ribeye / Spring Onion and Truffle Mash / Vine Tomatoes / Bruichladdich Pepper Sauce <i>Suggested Wine Pairing:</i> El Viejo del Valle Pinot Noir, Chile, Central Valley 125ml – 4.75	36
Fillet of Ayrshire Pork / Asparagus / Dauphinoise / Wild Mushroom Red Wine Sauce <i>Suggested Wine Pairing:</i> El Viejo del Valle Pinot Noir, Chile, Central Valley 125ml – 4.75	28
Loin of Cod / Langoustine Bisque / Baby Gem / Parmentier Potatoes <i>Suggested Wine Pairing:</i> Cuvée Jean-Paul Blanc, France, Gascony 125ml – 3.95	25
Pan Roasted Scottish Salmon / Samphire / Tomato Concasse / Vermouth Cream / Spinach Mash <i>Suggested Wine Pairing:</i> Cuvée Jean-Paul Blanc, France, Gascony 125ml – 3.95	20
Pan Seared Breast of Chicken / Haggis Croquette / Arran Mustard Sauce / Tender Stem Broccoli <i>Suggested Wine Pairing:</i> Raynaud Corbières 'Clos Combe', France, Bordeaux 125ml – 5.25	19
Wild Mushroom Risotto / Parmesan / Poached Egg <i>Suggested Wine Pairing:</i> Sibiliana, Sensale Bio, Nero d'Avola, Italy, Sicily 125ml – 4.25	17
Port Askaig Lobster / Salsa Verdi / Fries <i>Suggested Wine Pairing:</i> False Bay Chenin Blanc, South Africa, Western Cape 125 ml – 5.10	32

## Sides

Fresh Seasonal Vegetables	Skin on Fries	Cream Potato Mash	Freshly Baked Sourdough	4
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### ALLERGEN STATEMENT:

You should always advise your server of any special dietary requirements, including intolerances and allergies. Where possible, our trained staff will advise you on alternative dishes. However, while we do our best to reduce the risk of cross-contamination in our restaurant, we CANNOT guarantee that any of our dishes are free from allergens and therefore cannot accept any liability in this respect. Guests with severe allergies are advised to assess their own level of risk and consume dishes at their own risk.