

APPETIZERS

PEA & HAM SOUP

Chive crème fraîche & crispy shallots
6.00

WYE VALLEY ASPARAGUS

Poached egg, hollandaise
& walnut vinaigrette
9.00

GRILLED RED MULLET

Walnut toast, olive tapenade &
gremolata
8.00

CRISPY GOATS CHEESE

Beetroot tartare; capers, gherkins &
horseradish
8.00

FRITTO MISTO

Vietnamese dipping sauce
& tartar sauce
10.00

YELLOWFIN TUNA TARTARE

Pickled ginger, wasabi & avocado
9.00

DRESSED EYEMOUTH CRAB

Brown crab mayonnaise & lemon
9.00

CHICKEN LIVER PARFAIT

Served with sourdough loaf
& fig jam
8.00

PORK & SPRING ONION DIM SUM

Soy dipping sauce
8.00

PASTA

RIGATONI

Traditional Italian
beef ragu
8.00 / 14.00

CRAB LINGUINE

Scottish crab, chilli,
garlic, lemon & parsley
8.00 / 15.00

RISOTTO PRIMAVERA

Aged parmesan
& lemon
8.00 / 14.00

WILD GARLIC GNOCCHI

Mousseron mushrooms
& mushroom velouté
8.00 / 15.00

GRILL

RIB EYE (10OZ)

Cut from the rib section,
both flavourful & tender
23.00

SIRLOIN (12OZ)

Cut from the top of the loin this
is a lean & well flavoured steak
27.00

THE FINEST QUALITY SCOTTISH BEEF, SOURCED & DRY AGED FOR A MINIMUM OF 28 DAYS.

GRILLED OVER OPEN COALS & BASTED IN SEASONED BUTTER.

CHATEAUBRIAND FOR TWO (25OZ)

The champion & most tender of our
steaks; Served with Chateau potatoes,
red wine jus & béarnaise sauce
55.00

HOUSE HAMBURGER DELUXE (8OZ)

Chopped steak on a brioche bun,
Emmental cheese, tomato,
salad & hand cut chips
17.00

STEAK FRITES (8OZ)

Thin rump steak, caramelised
onions & thin cut chips
16.00

ACCOMPANIMENTS Béarnaise / Peppercorn 2.00 • Fried duck egg 1.50

ENTRÉES

ISLE OF GIGHA HALIBUT

Charred asparagus & spring onion
with chive hollandaise & caviar
17.00

STEAK TARTARE (6/8OZ)

House salad & sourdough loaf or
chips
8.00 / 15.00

SLOW ROAST PORK BELLY

Marinated in asian spices with pak
choi & steamed basmati rice
15.00

WILD TURBOT

Peas, smoked pancetta, gem lettuce
with parsley beurre blanc
18.00

MONKFISH CURRY

Aromatic Madras curry, basmati rice,
raita, kachumba & puris
18.00

FISH OF THE DAY

Buttered spinach, tartar hollandaise
& new potatoes
18.00

TRADITIONAL FISH & CHIPS

Mushy peas & tartar sauce
15.00

CALVES LIVER

Pomme puree, spinach, crispy bacon
& caramelised onion jus
20.00

GRILLED BREAST OF CHICKEN

Dried tomatoes, olives, capers
& garlic vinaigrette
15.00

VEGETABLES & SALADS

HOUSE SALAD • BUTTERED NEW POTATOES • BUTTERED SPINACH • ONION RINGS
SPRING GREENS • THIN CUT CHIPS • GARLIC MUSHROOMS • GREEN BEANS WITH SOY & CHILLI
3.50

DAILY SPECIALS

MONDAY

FISH PIE

English mustard
mash, peas,
capers & boiled
egg

15.00

TUESDAY

8OZ PORK CHOP

Caramelised
apple & blue
cheese sauce
with thin cut
chips

17.00

WEDNESDAY

WHOLE LEMON SOLE

Capers, parsley
& chateau
potatoes

20.00

THURSDAY

CRISPY MONKFISH CHEEKS

Chunky tartar
sauce & thin cut
chips

17.00

FRIDAY

HAND DIVED SCALLOPS

Grilled in wild
garlic butter &
lemon

20.00

SATURDAY

DAKOTA SIGNATURE STEAK

Chefs choice of
prime dry aged
scottish beef

30.00

SUNDAY

ROAST BEEF

Yorkshire
pudding, roast
vegetables
& horseradish
cream

17.00

If you have allergy or dietary requirement please keep us informed.