



SUPPER

dishes designed for sharing

LIGHTS - £5 each

Chilli, garlic, roasted peppers, lemon marinated olives
Haggis & black pudding croquettes, whisky marmalade onions
Beetroot hummus, roasted spiced cauliflower, extra virgin olive oil
Cider glazed pork belly, pickled apple, pineapple chilli
Pan-roasted asparagus, sugar snap peas, heritage tomatoes, coconut pesto
Sticky salmon, spring onions, ginger pancakes, soy dressing

BOWLS - £7 each

Moroccan chicken, quinoa, asparagus, chick pea & red chard salad
Slow cooked shredded beef, pickled radish & carrot, rustic harissa verde, avocado
Mussels, vodka, coconut, lime, chilli, coriander, micro thai basil
Pulled shoulder of lamb, shredded mange tout, mint, pearl barley risotto
Smoked garlic tofu, broccoli, sesame seed, sweet chilli, sticky rice
Black bean, broad bean, heritage tomatoes, avocado, halloumi cubes

PLATES - £9 each

Trio of Sliders <i>(supplement £3 - Choose any three)</i>	
Pork, miso, pear // Lamb, harissa, nectarine // Tofu & squash, roasted candied beetroot	
Beef, fig, smoked cheese // Buttermilk chicken, lemon mayo, thyme	

Seared Coley, chorizo, peas, tender-stem broccoli, pesto
Chicken, haggis, crispy potato, kale, bacon, neep puree, whisky sauce
Korean aubergine, sweet potato, chick pea, sticky rice
Butternut, mushroom & walnut parcels, wilted baby spinach
Lamb skewers, tagine, red pepper ketchup

BITES - £3 each

Purple slaw
Salt & pepper chips
Carrots, cumin, sesame seeds
Tender-stem broccoli, pesto, olive dressing
Chilli, smoked garlic, crispy kale, spring onions
Fresh herb salad, pickled veg, rustic harissa verde

SWEETS - £4 each

Whisky, orange, dark chocolate delice
Chocolate churros, salted caramel sauce
Passion fruit bavares
Rhubarb, juniper panna cotta
White chocolate mousse, shortbread, raspberry coulis
Trio of Apple, raspberry, passion fruit sorbets