

## BITES

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<b>House Made Focaccia (v+)</b>	5.0
<b>Marinated Olives (v+)</b>	4.0
<b>Puffed Pork Crackling</b>	4.0

## STARTERS

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<b>Creamed Mushrooms on Toast (v)</b> Cured egg yolk, tarragon oil	10.0
<b>Haggis &amp; Onion Soup</b> Slow cooked in chicken & beef stock with herb croutons	8.0
<b>Scottish Smoked Haddock Kedgerree</b> Curry spiced risotto, grilled smoked haddock, soft boiled egg, coriander cress, herb oil	10.0
<b>Soup of the Day (v+)</b> House made focaccia, house flavoured butter	7.0
<b>Warm Root Vegetable Medley (v+)</b> Tahini dressing, herbs	9.0
<b>Chicken &amp; Black Pudding Roulade</b> Pickled apple, apple puree	11.0

## MAINS

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<b>Pressed Lamb Shoulder</b> Fried potato, minted beans, capers, chimichurri, almonds	26.0
<b>Baked Celeriac (v+)</b> Romesco, celeriac puree, braised puy lentils, green beans	18.0
<b>Ayrshire Pork Fillet</b> Pressed pork belly, potato terrine, candied apple sauce, puffed crackling	22.0
<b>Seared Rainbow Trout</b> Creamed leeks, roast Jerusalem artichokes, artichoke crisps	22.0
<b>Angels Share Bacon Cheeseburger</b> Dry cured bacon, Arran cheddar, lettuce, onion, Irn Bru chilli jam, fries & slaw	18.5
<b>Plant Based Burger (v+)</b> Nae meat patty, this isn't bacon, vegan cheese, lettuce, onion, Irn Bru chilli jam, fries & slaw	18.5
<b>230g Aged Scottish Bavette</b> Served medium rare with thick cut chips, whisky & peppercorn sauce, mushroom textures	28.0
<b>Innis &amp; Gunn Haddock Supper</b> Crushed peas & a pot of curry sauce	19.0

## ADDRESS TO A HAGGIS

£19 per person - Minimum 2 persons

Add a Whisky Flight from £18.5

Served tableside to share  
with a Rabbie Burns poem

**Traditional Haggis Bung**  
**Crushed Brown Butter Neeps**  
**Mashed Potato & Mustard**  
**Crispy Shredded Potato Skin**  
**Whisky Gravy**

## SIDES

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<b>Sea Salt &amp; Rosemary Thick Cut Chips (v+)</b>	5.0
<b>Haggis Pakora &amp; Irn Bru Chilli Jam</b>	8.0
<b>Honey &amp; Cumin Glazed Carrots</b>	6.0
<b>Polenta Chips &amp; Tomato Chutney (v)</b>	6.0
<b>Skin on Fries (v+)</b>	5.0
<b>Pan Fried Wild Mushrooms (v+)</b>	6.0
<b>Green Beans &amp; Romesco (v+)</b>	6.0
<b>Haggis Poutine</b>	8.0
<b>House Salad &amp; Dijon Vinaigrette (v)</b>	5.0

## DESSERTS

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<b>Millionaire Brownie (v)</b> Salted caramel, vanilla ice cream	8.0
<b>Raspberry &amp; Coconut Panna Cotta (v+)</b> Oat biscuit, raspberry jellies	8.0
<b>Peanut Butter Parfait (v)</b> Popcorn & peanut cinder toffee, chocolate & peanut sauce, popcorn ice cream	8.0
<b>Pear &amp; Almond Tart (v)</b> Honey mascarpone, pear wafer	8.0
<b>Scottish Cheese Board (v)</b> Strathdon Blue, Goats, Mature Cheddar, Clava, Naim's oatcakes, chilli jam & honey	14.0

An optional 8% service charge will be automatically applied to all Table orders. An optional 4% service charge will be automatically applied to all Bar orders. 100% of all tips go to our staff. If you have any food allergies, please inform your server. Full allergen information is available upon request. (v) Vegetarian (v+) Vegan

# ANGELS SHARE