

## SMALL PLATES

<b>Seared Scallops &amp; Chorizo</b> Smoked paprika corn salsa	17.0
<b>Smashed White Beans (v)</b> Charred leeks, Grana Padano, lemon thyme, sage beurre noisette	10.0
<b>Pulled Flat Iron Croquettes</b> Truffle & parmesan, horseradish & cornichon, roast garlic & bone marrow	12.0
<b>Soup of the Day (v+)</b> French stick & house butter	7.0
<b>Smoked Haddock Terrine</b> Creamed leeks, roast potato, parsley oil	12.0
<b>Haggis Pakora</b> Lime pickled onions, masala aioli	11.5

## SHARERS

<b>Meats &amp; Cheese Board</b> Serrano ham, chorizo, whipped nduja, Strathdon Blue, Isle of Mull, hot honey, sun dried tomatoes, olives, aioli, crusty French stick	26.0
<b>Dirty Fries</b> Braised feather blade, haggis, roast garlic & bone marrow mayonnaise, whisky pepper sauce, crispy shallots, Isle of Mull cheddar	18.0

## BIG PLATES

<b>Braised Venison &amp; Confit Duck Pithivier</b> Stem broccoli, duck sauce	28.0
<b>Crispy Seabass</b> Herb roast potatoes, cherry tomatoes, house butter, sugar snap peas	19.0
<b>Tennent's Haddock Supper</b> Angels Share chippy sauce, batter scraps, crushed peas, tartare sauce	19.0
<b>Angels Share Rarebit Smash Burger</b> Crispy onions, pickle, bone marrow mayo, fries & slaw	18.5
<b>Nae Meat Cheeseburger (v+)</b> Confit garlic sauce, crispy onions, fries & slaw	18.5
<b>Aged Scotch Bavette Steak</b> Skin on fries, whisky peppercorn sauce, grilled shallot, rocket salad	28.0
<b>Leek, Potato &amp; Isle of Mull Gratin Tart (v)</b> Grilled stem broccoli, hollandaise	17.0

## WEE BITES

<b>Marinated Olives (v+)</b>	5.0
<b>Crusty French Stick, Butter &amp; Balsamic Oil (v)</b>	5.0
<b>Chorizo &amp; Red Wine</b>	6.0

## 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 Tatties & Mustard**  
**Crispy Shredded Tattie Skins**  
**Whisky Gravy**

## SIDES

<b>Skin on Fries (v+)</b>	5.0
<b>Truffle &amp; Parmesan Fries (v)</b>	7.0
<b>Haggis Tatties Bravas</b>	8.0
<b>House Salad &amp; Vinaigrette</b>	5.0
<b>Pan Fried Garlic Chestnut Mushrooms (v+)</b>	6.0
<b>Bone Marrow &amp; Parmesan Crumb</b>	7.0
<b>Thick Cut Chips (v+)</b>	5.0
<b>Maple Glazed Carrots (v+)</b>	6.0

## PUDDING

<b>Glavya Infused Clementine Posset (v)</b> Shortbread crumb, confit orange zest	9.0
<b>Tablet &amp; Raspberry Blondie (v)</b> Irish Bru gel, tablet ice cream, smoked sea salt	9.0
<b>Chocolate Orange Fondant (v+)</b> Chocolate soil, vanilla ice cream	9.0
<b>Scottish Cheese Board</b> Black Crowdie, Strathdon Blue, Isle of Mull cheddar, Arran plum & apple chutney, grapes, Irish Bru chilli, jam, crackers, oat cakes	15.0

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