



Set Dinner Menu

4 small plates and a bottle of house wine £40

Monday - Thursday from 6pm

NIBBLES WHILE YOU WAIT...

Sourdough bread with EVOO and balsamic (ve) 3.50 | Gordal olives with lemon zest and sea salt (ve)(gf) 5

Haggis Bon Bons with wholegrain mustard mayonnaise 5

Caramelised fig, cashew ricotta, pickled walnut and rocket salad (ve)(gf)(n)
Fried halloumi with pomegranate, caramelised onion, little gem lettuce (v)(gf)
Wild mushroom and truffle oil bruschetta (v)
Soup of the day with warm sourdough bread (v)

Smoked mackerel pâté, oatcakes, cucumber salsa (gf)
Salt and chilli tempura prawns, sweet chilli dip 1.50 sup
Scottish mussels with white wine, garlic, cream and shallots (gf)
Fresh North Sea plaice goujons, fries, crushed minted peas, lemon mayonnaise

Roasted chicken thigh, Stornoway black pudding celariac and cider reduction
Slow roast pork belly, potato croquette, glazed carrots, apple compote
Mr MacGregor's 4oz burger, mature cheddar, streaky bacon, house sauce

Bufflalo mozzarella, heritage tomato and basil (v)(gf)
Classic chicken Caesar (v)

ADD ON...

SIDE PLATES

Skin on fries (gf)	3
Truffle and parmesan fries (gf)	4
Creamed mashed potato	3
Honey glazed carrots	3.50
Charred broccoli, toasted sesame seeds and chilli oil	4

SWEET PLATES

Cardamom and lime crème brûlée, shortbread (v)	6
Sticky toffee pudding, salted caramel, vanilla pod ice cream (v)	6
Chocolate and dark cherry tart with crème chantilly (v)	6
Mr MacGregor's cheese selection, oatcakes and apple compote (v)	8