

S C O T T S B I S T R O

M E N U

STARTERS

Soup of the Day £8.00

House bread, Scottish salted butter

Cullen Skink £10.00

Smoked haddock, potato, onion, white wine, cream, leek

Rutherford Estate Wood Pidgeon £11.00

Celeriac, pan jus, black pudding crumb (*this is a genuine wild product and may contain lead shot*)

Haggis Bon Bons £10.00

Arran mustard mayonnaise, bacon crisp

Mushroom Arancini £9.00

Tomato cassoulet, aged parmesan

Halloumi Fries £8.00

Pomegranate, herb dressing

Shetland Mussels £8

White wine, cream, shallot

MAINS

Pan Roasted Balquhidder Venison Loin £26.00

Truffle mash, baby beetroot, roast carrot, red wine jus

Field Mushroom and Chestnut Strudel £17.00

Truffle mash, sautéed mushroom, seasonal greens, white wine sauce

Pan Fried Sea Trout £18.00

Herb potato cake, smoked bacon, savoy cabbage, pickles, beurre blanc sauce

Scrabster Landed Beer Battered Haddock £17.00

Chips, tar tar sauce, garden peas, lemon

Chefs Gnocchi £17.00

Bonnet goats cheese, sundried tomatoes, field mushroom, olives, pesto

Burnside Farm Chicken Breast £19.00

Black pudding dauphinoise, roast carrots, seasonal greens, Arran mustard sauce, cauliflower puree

If you are not having a starter, please allow a 20 minute cooking time

Cajun Chicken Burger £18

add bacon / cheese £1.5 each

sesame bun, pickled shallot, chips, petite salad