



SNACKS

- House bread selection 8 (v, vg*)

herb butter, beetroot hummus
- Whipped crowdie cheese 8 (v)

onion seeds, toasted oats, potato flatbread
- Olives 4.50 (vg)

marinated Kalamata and Nocellara olives
- Scallop roe taramasalata 8

Avruga caviar, house focaccia

STARTERS

- Pea and watercress soup 8.50 (v, vg*)

house bread, herb butter
- Haggis, neeps and tatties 10

haggis bon bons, neep and potato mash, whisky peppercorn sauce
- Grilled asparagus 12 (v)

crispy egg, Kintyre cheddar crisps, asparagus dressing
- Seared Orkney scallops 17

mango and chilli salsa, lime coconut broth
- Pork ribs 10

lrm bru glaze, toasted sesame seeds, summer slaw
- Spinach & potato gnocchi 10 (vg)

preserved lemon cream, peas, mint, almond ricotta
- Chicken and smoked ham terrine 12

shortcrust biscuit, salt and vinegar cucumbers, tarragon emulsion
- Monkfish pakora fritters 12

curry, masala and chutney sauces

SALADS

- Twenty chicken Caesar small 12 | large 18

lettuce, pancetta, Mull cheddar, Caesar dressing, garlic butter croutons, Jospers grilled chicken
- Smoked salmon small 14 | large 20

mixed leaves, grilled avocado, broad beans, preserved lemon, smoked salmon, dill dressing

MAINS

- Bacon cheeseburger 20

beef patty, Connage gouda cheese, dry aged bacon, shredded lettuce, tomato relish, burger sauce, house potato roll, chips
- Roasted chicken supreme ‘cock-a-leekie’ 22

stuffed leeks, prune glazed carrots, roasted chicken jus
- Grilled king mushrooms 19 (vg)

haggis spiced corn purée, succotash, tenderstem broccoli, dry apricot vinaigrette
- Pan fried Atlantic cod 24

confit heritage tomatoes, grilled asparagus, salsa verde, samphire
- Root vegetable skewer 19 (v)

toasted seed granola, labneh, whipped crowdie, harissa oil, sautéed spinach, roasted peppers, potato flatbread
- Lobster tagliatelle 29

egg tagliatelle, Scottish lobster, lobster bisque sauce, shaved fennel
- Grilled lamb rump 28

ratatouille, house buttermilk, leek oil

GRILL

All our meat is sourced from Scottish grass-fed stock, with an emphasis on ethical and sustainable farming practices. Cooked over coal at 450 degrees Celsius in our speciality Jospers grill.

- Ribeye

10oz

37
- Sirloin

10oz

35
- Cut of the day

Market Price
- Market fish of the day

Market Price

All steaks are served with triple cooked chips and house salad

SAUCES 3

Red wine jus | Béarnaise | Peppercorn | Garlic butter

TO SHARE

- Twenty Surf and Turf 80

10oz sirloin steak, rack of BBQ glazed pork ribs, garlic butter prawns, monkfish pakora fritters, two portions chips, house salad and a sauce of your choice
- Scottish Seafood ‘Bree’ 58

langoustines, mussels, scallops, haddock and today’s catch, slow-‘brewed’ seafood sauce, new potatoes, scallop roe taramasalata, garlic bread

SIDES & EXTRAS

- Flatbread 2 (vg)
- Garlic butter prawns 10
- Triple-cooked chips 5 (vg)
- Creamy potato mash 5 (v)
- Truffle parmesan chips 6
- Sautéed greens 6 (v, vg*)
- Mac’n’cheese 6 (v)
- Heritage tomatoes and pickled shallots salad 6 (vg)
- Millionaire’s mac’n’cheese 10

with truffle oil, crispy egg and grated parmesan
- Garlic mushrooms 5.50 (v)
- House salad 4 (vg)