

We prepare all our food just for you; a little patience may be required.

Prawn cocktail made with juicy Atlantic prawns and our house sauce £6.50.

Pan-fried foie gras on toasted brioche £11.00. Wonderful with a glass of chilled Monbazillac. £7.50

Paté de foie gras on toasted brioche. £11.00 Fantastic with a glass of chilled Monbazillac. £7.50

Smoked salmon served with capers, red onion & lemon £8.95.

Scottish mussels, cooked with white wine, shallots, garlic, herbs & cream. £6.25

Tuna & scallop sashimi with pickled plums & Ponzu sauce. £9.95

Hand rolled sushi with Spicy Tuna or cucumber & avocado £8.50 or Foie Gras & Chives £9.50

Mamma Antonia Stott's Caponata, Sicilian dish of aubergine, onions, celery, capers, pine nuts, grapes and olives in a sweet & sour tomato dressing £5.95

MacSween's Haggis, clapshot and whisky sauce. £5.90

Soup of the day..... £3.50

Tomato, buffalo mozzarella & avocado salad £5.50

Roast fennel, mushroom and grilled aubergine with a fennel sauce & pecorino cheese. £8.50

Bang Bang chicken, Szechwan salad with cucumber, spring onions, sesame, peanut & chilli sauce £5.90

See specials menu for today's raviolis and market specials.

Spaghetti, al dente: with porcini sauce £10.50/£6.25

With Ragu, the rich meat sauce from Bologna made with minced veal & pork £10.50/£6.25

With tomato, basil & cream sauce £9.95/£5.95 with freshly made pesto £9.95/£5.95

With mussels and scallops drenched in lots of olive oil, garlic, chillies & parsley. £9.50/£17.50

Handmade ravioli, please ask about tonight's selection. POA

Roast vegetable risotto £ 11.95/£6.95. Monkfish & scallop risotto £17.50/£9.50. Risottos take 40 minutes

Scottish lemon sole fillet, either pan fried in butter or in fresh breadcrumbs £15.95.

Wild halibut fillet with hollandaise sauce. £21.95

Fillet of sea bass with a roast red pepper sauce. £16.95

Mince and tatties, best minced Scotch beef with creamy mashed potatoes. £11.95

Steak pie, finest diced Scotch beef with or without sausage served with mash or chips £11.95

Aberdeen Angus fillet steak, from Millers of Speyside, griddled as you like £27.95

Steak tartare, raw Angus beef fillet hand minced, raw egg yolk, seasonings & thin chips. £12.50/£23.50

Prime Aberdeen Angus Rib-eye from Millers of Speyside, best medium rare, with béarnaise sauce. £23.95

Wild Highland venison fillet served with orange teriyaki sauce. £19.95.

Veal escalope, from Sunnyside Farm-Sanquhar, pan fried with lemon zest, garlic, chilli & parsley or fried in fresh breadcrumbs £16.90.

Veal T-bone from Sunnyside Farm-Sanquhar, griddled & oven roasted and served with spinach. £25.50.

Roast Breast of Guinea Fowl with pancetta & sage served with braised cabbage. £16.90.

Whole slow roasted lamb shank with a redcurrant & mint gravy. £16.90.

Rump of Lamb seared on the grill then roasted with rosemary & garlic. £21.50.

Seared duck breast with porcini & chives, drizzled in aged Balsamic vinegar and olive oil. £16.95

Chinese style roast pork, char sui, with barbecue sauce £13.90.

Garlic butter, mushroom, pepper, orange teriyaki, or house barbecue sauces with any of the above. £2.00

Choose from boiled new potatoes, creamy mash, hand-cut chips or egg fried rice. For all main courses.

Mashed potatoes £2.95. Hand cut chips £2.95. New potatoes £2.95. Dauphinoise potatoes £2.95

Caramelised carrots £2.50. Asparagus £5.25. Homemade mushy peas £1.95. Baby spinach £2.95. Tomato and red onion salad £4.95. Green salad £4.95.