

APPETISERS

WARM SOURDOUGH

seaweed butter

5.5

GORDAL OLIVES (VG)

5.5

SMOKED HADDOCK SCOTCH EGG

pickled cucumber

VENISON SAUSAGE ROLL

beetroot & cherry ketchup, game crisps

TRUFFLE & PARMESAN ARANCINI (VG)

green sauce

COD CHEEK FRITTERS

nori tartare sauce

PADRON PEPPERS (VG)

TO SHARE

BAKED CAMEMBERT (V)

truffle honey, toasted sourdough, almonds

CHEESE BOARD (V)

oatcakes, truffle honey, chutney

13

ANTIPASTI CHARCUTERIE

mortadella, coppa, salami, cornichon's, caperberries & balsamic onions

OYSTERS ½ Dozen / Dozen

ROCK (SCOTTISH)

Mignonette Sauce 20/40

PLEASE ASK FOR TODAYS HOT OYSTER **SELECTION**

ROCK (SCOTTISH)

Chilli, Lime & Gin Sauce 20/40

22/44

SEAFOOD PLATTERS

COLD

Loch Fyne® oysters, lobster, Atlantic prawns, smoked salmon, potted brown shrimp, warm crusty bread, anchovy mayonnaise 50 / 95

HOT

Loch Fyne® oysters, lobster, Atlantic prawns, golden shell mussels, soft shell crab, warm crusty bread, anchovy hollandaise 50 / 95

MUSSELS

Served with warm sourdough bread—add Rosemary Fries 5.0

WHITE WINE, SHALLOTS & GARLIC 10/20

ASK FOR TODAYS SPECIAL MUSSEL SAUCE

10 / 20

SANDWICHES

Available Monday-Sunday 11am-5pm

SLOW ROAST TOMATO SANDWICH

avocado, olive & basil pesto, rosemary fries (v) 11.5

'THE MACBETH' TOASTIE

Haggis, smoked bacon, cheddar, caramelised onion, mustard & rocket, rosemary Fries

12.5

SIRLOIN STEAK SANDWICH

onion rings, watercress, mustard mayonnaise, rosemary fries 13.5

FISH FINGER SANDWICH

tartare sauce, rosemary fries

12.5

 $A\ discretionary\ 12.5\%\ service\ charge\ is\ added\ to\ all\ food\ bills,\ All\ service\ charges,\ cash\ and\ credit/debit\ card\ tips\ are\ paid\ in\ full\ to\ all\ food\ bills,\ All\ service\ charges,\ cash\ and\ credit/debit\ card\ tips\ are\ paid\ in\ full\ to\ all\ food\ bills,\ All\ service\ charges,\ cash\ and\ credit/debit\ card\ tips\ are\ paid\ in\ full\ to\ all\ food\ bills,\ All\ service\ charges,\ cash\ and\ credit/debit\ card\ tips\ are\ paid\ in\ full\ to\ all\ food\ bills,\ All\ service\ charges,\ cash\ and\ credit/debit\ card\ tips\ are\ paid\ in\ full\ to\ all\ food\ bills,\ All\ service\ charges,\ cash\ and\ credit/debit\ card\ tips\ are\ paid\ in\ full\ to\ all\ food\ bills,\ all\ service\ charges,\ cash\ and\ credit/debit\ card\ tips\ are\ paid\ in\ full\ to\ all\ food\ bills,\ all\ service\ charges,\ cash\ and\ credit/debit\ card\ tips\ are\ paid\ in\ full\ to\ all\ food\ bills,\ all\ service\ charges,\ cash\ and\ credit/debit\ card\ tips\ are\ paid\ in\ full\ to\ all\ food\ bills,\ all\ service\ charges,\ cash\ and\ credit/debit\ card\ tips\ are\ paid\ in\ full\ to\ all\ food\ bill\ food\ bi$ our team members. Full allergen information on the ingredients in the food we serve is available upon request - please speak to a member of the team if you have any allergies or queries regarding allergies. Cross Contamination may occur as all food is prepared in the same kitchen.



STARTERS

CULLEN SKINK

finnan haddie

SCOTTISH SALMON CEVICHE

tigers milk, squash, chilli, toasted corn

ORKNEY CHEDDAR, LEEK & MUSTARD CROQUETTES

HAGGIS BON BONS

whisky ketchup 8

SEARED SCOTTISH SCALLOPS

fregola, broad beans, salsa verde 15

PAN FRIED PIGEON

goat's curd, pickled walnuts, pomegranate dressing 11.5

TEMPURA SOFT SHELL CRAB

crushed avocado, kimchi, sesame dressing 15

BURRATA

roast beetroot & orange, cracker, toasted hazelnuts (v)

WILD MUSHROOM PARFAIT

onion chutney, truffle sourdough (vg)

10

FISH & SHELLS

CAFÉ ROYAL CLASSIC FISH PIE

boiled egg, Tenderstem broccoli (please allow 30 minutes cooking time) 20.5

SEASONAL FISH & CHIPS

pea liquor, tartare sauce, aged salt & vinegar chips

GRILLED WHOLE SCOTTISH LOBSTER

roast garlic butter, chips

STONE BASS & MUSSEL FISH STEW

Romano Pepper, fennel, garlic sourdough

GRILLED SCOTTISH HAKE

parsnip puree, pickled walnuts, bordelaise sauce

23

All Steaks are served with beef dripping chips & watercress salad, choose your sauce or butter from the list. Gilmour Butcher's support Scottish

Farmers sourcing the best possible quality meat from small sustainable farms.

100Z SIRLOIN

GRILL

10OZ RIBEYE

COTE DU BOEUF 78

27

34

Roasted bone marrow mash & gravy 5.5 Rosemary Fries (vg) Tenderstem Broccoli 6 (vg) Mixed Wild Mushrooms 6 (vg)

MAINS

BALMORAL CHICKEN

mashed potato, hispi cabbage, peppercorn sauce 2.0

HAGGIS, NEEPS & TATTIES

buttery swede puree, dirty mash, bone marrow gravy

ROAST WINTER SQUASH RISOTTO (vg)

wild mushrooms, pickled walnuts, sage

AGED PORK CUTLET

truffle potato, spinach, carrot & apricot chutney

VEGETARIAN HAGGIS HASH (v)

wild mushrooms, sticky red cabbage, horseradish gravy

AGED FLANK BURGER

red Leicester, bread pickles, rosemary fries 18

VENISON HAUNCH

beetroot, pomme anna, maple parsnip, bramble jus

All sauces or butters £3

SEAWEED BUTTER ROAST GARLIC BUTTER PINK PEPPERCORN SAUCE BEARNAISE ANCHOVY HOLLANDAISE BONE MARROW GRAVY

SIDES

Beef dripping chips 5.5 Truffle Cauliflower Cheese 5 (v) Caesar Salad, salted cracker 5.5



SCAN THE QR CODE FOR OUR FULL ALLERGEN INFORMATION, OR ASK A MEMBER OF THE TEAM FOR ASSISTANCE