



Evening Menu

Starters

Award winning Cullen Skink - Bread Roll or Oatcakes - £5.75
Award winning Cullen Skink with a Twist- with Bread roll or oatcakes - £6.00
Seared Scallops - cauliflower puree - pear - hazelnuts - samphire - £10.50
Scotch Broth 'Salad' - celeriac - carrot - turnip - pearl barley - kale – beef stock - £7.50
Asparagus - potato rosti - poached egg - £6.50
Smoked Venison - red wine pear - stilton - rocket - £7.50
Garlic mushrooms - crusty bread - cream - garlic - £6.25

Mains

Blade of beef - mash - seasonal veg - gravy - £16.95
Fajitas - chicken or vegetable - flour tortilla wraps - onions - peppers - spices - salsa - sour cream - cheese - £14.50 / £13.50
Fish n chips - beer battered haddock - hand cut chips - mushy peas - tartare sauce - lemon - £13.50
Monkfish scampi - hand cut chips - mushy peas - tartare sauce - lemon - £17.50
Cullen bay fish pie - haddock - prawns - salmon - peas - cream - mash- £13.95
7oz Ribeye Steak - hand cut chips - mushroom - roasted tomato - crayfish - garlic butter- £24.50
Salmon - samphire - clams - peas - broad beans - lemon hollandaise - £14.95
Pork- loin - belly - croquette - carrot puree - celeriac fondant - spinach - sage - £16.50
Monkfish -red lentil dhal - cumin carrots - curry oil - coconut - £18.50
Purple Potato Gnocchi - pea - corn - rocket - mint oil - £12.50
Market Place Fish of the Day – please ask your server

Side orders £3.50

Hand cut chips
Mash
Onion rings
Seasonal veg
Mixed salad

Desserts

Raspberry Parfait - oats - honey - whisky - £6.50
Orange Panna Cotta – mango sorbet - pistachio - £6.50
Scottish Cheese Board - oatcakes - apple chutney - £8.50
Chocolate Torte - brownie - cherry - £6.50
Vanilla Rice Pudding - prune - rosemary - £6.50