

Soup of the Day £5.50 *(v/gf)*

Cold Smoked Beef Carpaccio with Truffled Mascarpone, Plum Tomato, Golden Beetroot Dust, and Micro Herb Salad
£7.95 *(gf)*

Carrot and Cardamom Cured Trout with an Orange and Dill Jelly, Cucumber Foam, Pomegranate Seeds and Blood
Orange Meringue *(gf)* £7.25

Seared Breast of Pigeon with Black Pudding Pieces, Green Pea Salsa and Pea Shoots £7.25

Goats Cheese Mousse served with Beetroot Honeycomb, Beetroot Crisps and Chicory £6.50 *(gf)*

Orkney Dry Aged Ribeye Steak with Hand Cut Chips, Grilled Baby Tomatoes, Redcurrant Jus, Rocket Salad £24.95 ***add
either Orkney Smoked Garlic Butter or Peppercorn Sauce to your Steak for £2***

Corn Fed Chicken with Jerusalem Artichoke Risotto, Pickled Shimeji Mushrooms and Crispy Artichoke £18.95

Salt Baked Heritage Carrot Kedgeree, Marinated Tofu, Carrot Falafel and Smoked Yogurt *(v)* £14.50

Venison Steak with Sweet Potato Infused Polenta, Salsify Gel, Baby Turnip and a Red Wine Jus £20.90

Pan Fried Cod Fillet with a Watercress and Fenugreek Soup, Onion Bhaji, Pink Grapefruit Segments and Pak Choi
£18.50 *(gf)*

Chocolate Fudge Cake with a Salted Caramel Sauce and Vanilla Ice Cream *(gf)* £6.50

Blue Monday, Inverloch Goats Cheese and Applewood Smoked Cheddar with Frozen Red Grapes, Celery Ribbons,
Quince Jelly and Oatcakes £7.95

Lemon Tart with Italian Meringue and Limoncello Sorbet £6.50

Trio of Homemade Ice Cream £6

Cranachan Cheesecake with Raspberry Compote and Red Berry Coulis £6.50

(gf) dishes that are completely Gluten Free, any dishes without the *(gf)* can sometimes be made Gluten Free with the Exclusion of certain ingredients.

A discretionary 10% service charge will be added to groups of 8 or over

Early Dining Menu

2 courses £14.95 or 3 courses £17.95

available from 5.30pm – 6.45pm

Homemade soup of the Day **(v)**

Buccleuch Haggis Spring Roll with Hickory Relish

Goats Cheese Mousse with Textures of Beetroot and Chicory **(v,gf)**

Sous Vide Fillet of Mackerel, Crouton, Apple Tartar, Chilli and
Orange Dressing

Chicken Supreme, Sweetcorn Puree, Squid Ink Gnocchi and Bacon
Popcorn

Heritage Carrot Kedgeree, Marinated Tofu and Smoked Yoghurt
(v,gf)

Smoked Salmon Tagliatelle, Pea Veloute, Semi Dried Tomatoes and
Black Olive Tapenade Jelly

Confit Duck Leg, Braised Red Cabbage, Creamed Leek Pancake and
Red Wine Jus **(supplement £2)**

Duo of Homemade Ice Cream

Banana and Peanut Bread and Butter Pudding with Frangelico
Chantilly

Cranachan Cheesecake with Raspberry Compote

Magnum Regulars

Creamy Cullen Skink with Delicate Flakes of Smoked Haddock, Chunky Potato and served with Grilled Cheese Bloomer £6.95/£9.50

Sausage of the Day served with Creamed Potatoes, Green Beans Wrapped in Prosciutto and Red Onion Jus £13.50

Tempura Battered Haddock with Hand Cut Chips, Sweet Lemon and Gherkin Aioli and a Pea Shoot, Podded Pea, Pickled Broccoli and Chilli Salad £12.95

Scottish Beef and Rosemary Burger on a Toasted Focaccia Bun with Hickory Relish, Rocket, Grilled Cheddar, Coleslaw and Hand Cut Potato Chips £12.95

Add Smoked Streaky Bacon or Grilled Blue Cheese to your Burger for £1.50

Sides

Hand Cut Chips £4.50

Tempura Battered Onion Rings £4.50

Crispy Squid Rings with Aioli £5

Chicken Teriyaki with a Peanut Sauce £5

Tempura Battered Halloumi with a Sweet Chilli Sauce £4.50

Spätzle's in a Cheese Sauce with Crispy Crumb Topping £4.50

2 courses £12.95 or 3 courses £14.95

Served from 12.00 – 2.30pm

Homemade soup of the Day *(v)*

Buccleuch Haggis Spring Roll with Hickory Relish

Goats Cheese Mousse with Textures of Beetroot and Chicory *(v,gf)*

Mackerel Fillet, Apple Tartare, Chilli and Orange Dressing

Chicken Supreme, Sweetcorn Puree, Squid Ink Gnocchi and Bacon
Popcorn

Heritage Carrot Kedgeree, Marinated Tofu and Smoked Yoghurt
(v,gf)

Smoked Salmon Tagliatelle, Pea Veloute, Semi Dried Tomatoes and
Black Olive Tapenade Jelly

Confit Duck Leg, Braised Red Cabbage, Creamed Leek Pancake and
Red Wine Jus **(supplement £2)**

Duo of Homemade Ice Cream

Lemon Tart with Italian Meringue and Limoncello Sorbet

Cranachan Cheesecake with Raspberry Compote

Sides

Hand Cut Chips

£4.50

Tempura Battered Onion
Rings

£4.50

Crispy Squid Rings with Aioli

£5

Chicken Teriyaki with a
Peanut Dipping Sauce

£5

Tempura Battered Haloumi
with a Sweet Chilli Sauce

£4.50

Spaetzels in a Cheese Sauce
with Crispy Crumb Topping

£4.50

Any 3

for £12

Cheese

Cheese for One, including a
Selection of 3 cheeses,
Frozen Red Grapes, Fruit Jelly
Wafers, and Celery Ribbons
£7.95

Cheese Platter to Share
including a Selection of 3
Cheeses, Smoked Venison,
Parma Ham, Frozen Red
Grapes, Wafers and Bread,
Fruit Jelly and Celery Ribbons
£12.95

Magnum Regulars

Orkney Dry Aged Ribeye Steak with Hand Cut Chips, Grilled Baby Vine Tomatoes, Redcurrant Jus, Rocket Salad
£24.95

add either Orkney Smoked Garlic Butter or Peppercorn Sauce to your Steak for £2

Creamy Cullen Skink with Delicate Flakes of Smoked Haddock, Chunky Potato and served with Grilled Cheese
Bloomer **£6.95/£9.50**

Sausage of the Day served with Creamed Potatoes, Green Beans Wrapped in Prosciutto and Red Onion Jus
£13.50

Tempura Battered Haddock with Hand Cut Chips, Sweet Lemon and Gherkin Aioli and a Pea Shoot, Podded
Pea, Pickled Broccoli and Chilli Salad **£12.95**

Scottish Beef and Rosemary Burger on a Toasted Focaccia Bun with Hickory Relish, Rocket, Grilled Cheddar,
Coleslaw and Hand Cut Potato Chips **£12.95**

Add Smoked Streaky Bacon or Grilled Blue Cheese to your Burger for £1.50

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