



Multi-Course Experience

2-Course 24.95 | 3-Course 29.95

Include premium dishes () for a small supplement*

Table Treats

Bread Board (for One/ for Two) [V] 3.45 / 5.45

Homemade rosemary focaccia, whipped butter

Mixed Marinated Olives [VG] 3.95

Haggis Bites 4.45

Crispy breaded haggis, roasted garlic & thyme aioli, baby rocket

Sides

Homemade Chips [VG] 3.45

Halloumi Fries [V] 3.95

Mozzarella Sticks [V] 3.95

Onion Rings [VG] 3.45

Steamed Green Vegetables [VG] 3.95

V = Vegetarian; VG = Vegan

Please, inform our staff of any allergies, but keep in mind that while we try our best to cater to everyone, we cannot guarantee our food to be 100% allergen free.

Note that we only use vegetable oil in our kitchen.



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Starters

Tomato & Basil Soup [V][VG available] 7.45

Toasted sourdough bread, basil oil, whipped butter, fresh parsley

Pan Fried Scallops* (+3) 10.95

Romesco sauce, pickled shallots, toasted almonds, baby lemon balm, sesame seed pastry crisp

Crispy Ham Hock Fritters 7.95

Celeriac & apple remoulade, baby rocket

Pistachio Crusted Goat Cheese [V] 7.95

Red wine poached pear, hot honey dressing, baby rocket, herb crostini

Tomato Bruschetta [VG] 7.45

Homemade rosemary focaccia, tomato concasse, balsamic glaze, basil oil, toasted pistachios, baby rocket

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Mains

Fish & Chips **18.95**

Crispy battered fresh haddock fillet, homemade chunky chips, garden peas, tartare sauce, lemon wedge

Lamb Rump* (+5) **26.95**

Braised red cabbage & pancetta, potato rösti, red wine jus, king oyster mushroom, toasted pistachios,

Slow Cooked Beef **21.95**

Herb mashed potato, fine beans, parsnip crisps, red wine jus

Chicken Supreme **21.45**

Creamy mashed potato, haggis wellington, Tenderstem broccoli, crispy Parma ham, whisky sauce

8oz Bayswell Burger [V & VG available] **18.95**

Mature cheddar cheese, crispy pancetta bacon, baby gem, beef tomato, homemade chunky chips, roasted garlic aioli, onion rings

Seabass Fillet **21.45**

Beurre Blanc risotto, garden peas, fresh parsley, parmesan, toasted almonds, lemon oil, lemon balm

Mushroom Ravioli [V][VG available] **20.45**

Creamy romesco sauce, asparagus, king oyster mushroom, fresh parsley, walnuts, wild garlic oil

Salmon Fillet **21.95**

Sun dried tomato crust, butternut squash fondant, asparagus, pickled shallots, lobster bisque sauce

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Desserts

Sticky Toffee Pudding [V] 7.45

With toffee sauce, vanilla ice cream

Apple & Cinnamon Crumble [V] 7.45

With vanilla crumbs, tablet ice cream

Raspberry Crème Brule [V] 7.45

With white chocolate cookies

Milk Chocolate Cremeux [V] 7.45

With cashew & chocolate soil, orange sorbet

Ice Cream Scoop [V] 2.45

Vanilla, chocolate, strawberry, coconut [VG], tablet

Sorbet Scoop [VG] 2.45

Champagne, blackcurrant, raspberry, mango, passionfruit, orange, lemon

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