

HICKORY

TO START

SCALLOPS

Pan seared king scallops, pressed confit pork belly, pineapple gelee / £14

HAGGIS, NEEPS & TATTIES

Arran mustard & whisky sauce / £10

CITRUS CURED SALMON

Celeriac remoulade, cucumber relish, avocado puree / £12

HEIRLOOM TOMATOES GFO / V

Balsamic marinated tomatoes, crowdie cheese, toasted bread, basil oil / £10

GOATS CHEESE & RED ONION TART VEG

Tomato and potato salad / £10

SOUP OF THE DAY GFO

Served with homemade bread and butter / £7

PRESSED HAM HOCK & CHICKEN TERRINE

Pickled vegetables, curry aioli, pea shoots / £11

LEG OF LAMB GFO

Shredded lamb leg, brie mash, charred aubergine, chorizo, red wine jus / £25

DUCK BREAST GF

Honey glazed duck breast, confit leg and potato terrine, baby carrots, black cherry jus / £25

CHICKEN BREAST

Chicken Kiev, fondant potato, mushroom ketchup, broccoli / £24

SALMON GF

Braised fillet of salmon, crusted potatoes, summer vegetables, nage sauce / £24

COLEY GF

Crushed potatoes, curried cauliflower, samphire, lobster velouté / £21

CAULIFLOWER VEG

Roasted cauliflower steak, harissa white bean puree, sauce bois boudran / £19

MAIN COURSE

JOSPER GRILLS

The Spanish Josper Grill is a charcoal fired "furnace", reaching temperatures in excess of 400 C. The searing heat instantly seals and chars the meat to deliver a unique texture and flavour. All our steaks are dry aged for a minimum 28 days to ensure the highest quality produce for our guests.

10OZ RIBEYE / £32 (DF/GFO)
8OZ SIRLOIN / £30 (DF/GFO)
32OZ RUMP FOR TWO / £65 (DF/GFO)

All of our Josper steaks are served with chunky chips, roasted tomato, portobello mushrooms and onion rings.

CHOOSE A SAUCE:

Diane, Peppercorn, Whisky Cream, Blue Cheese, Béarnaise

BAR CLASSICS

TRUFFLED MACARONI CHEESE

Creamy Isle of Mull cheddar sauce, crunchy chive crumb, truffle oil / £15

BEER BATTERED HADDOCK

Battered haddock, chunky chips, crushed garden peas, tartare sauce / £19

MUSSELS MARINIÈRE GFO

White wine, garlic, cream, fries and warm bread / £21

BEEF BURGER DFO

Scottish farm assured beef, toasted pretzel bun, Isle of Mull cheddar, smoked Ayrshire bacon, salad, and chunky chips / £19

VEGAN BURGER v

Avocado, pretzel bun, salad, fries / £19

PARMA HAM PIZZA GFO

Mozzarella, tomato sauce, goats cheese / £15

MARGHERITA PIZZA GFO / VEG

Buffalo Mozzarella, tomato sauce, fresh basil / £12

WILD MUSHROOM PIZZA GFO / VEG

Mozzarella, tomato sauce, blue cheese, truffle / £15

TO FINISH

TIRAMISU VEG

Chocolate and hazelnut crumb / £9

STICKY TOFFEE PUDDING v

Butterscotch sauce, milk ice cream / £9

PANNA COTTA VEG

Honey and buttermilk panna cotta, cherries, pistachio crumb / £9

CHOUX BUN VEG

Chocolate and whiskey cremeux, fudge sauce / £9

GELATO GFO / DFO

Selection of ice creams and sorbets / £7

CHEESE BOARD GFO

Isle of Mull Cheddar, Clava Brie, Strathdon blue, Mull of Kintyre smoked cheddar, house apple jelly, oat cakes / £15

(GF - Gluten free / GFO - Gluten free option / DF - Dairy free / DFO - Dairy free option / V - Vegan / VEG - Vegetarian)

Please just make us aware of these requirements and/or allergies when ordering. Guests on a dinner inclusive package have an allowance of £30 per person.

Service Charge - Most of our guests now prefer to pay via debit or credit card including a service charge for great service. To make this easier we have added an automatic service charge - we've made it a default 10% and you can change it to any level you wish including no service charge. Our teams have always shared service charge and this is no different - every penny you might want to give is shared equally by our teams through our "Fair Fund". There is no administration cost or anything retained by the company, what you may give is guaranteed to go to 100% to our team. Service charge is entirely optional, if you would like us to remove it, you need only ask.