STARTERS

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Today's Soup warm homemade bread	£4.50	Loch Creran Rock Oysters served on crushed ice with red wine shallot vinegar		
Breast of Perthshire Grouse braised red cabbage, caramelised apple, black pudding, bramble vinaigrette	£6.75	and lemon Each £2.25	½ dozen £12.95	
		Loch Etive M	ussels	
A Plate of Loch Etive Sea Trout smoked trout with horseradish cream, sloe gin cured trout with pickled cucumber, trout mousse with caviar	£7.50	• whit	e wine, garlic, shallot and cream	
Steak Tartare	£7.95		an spices, coconut milk, spring onio ander	on,
diced Aberdeen Angus beef fillet with shallots, cornichons, parsley and free range egg yolk with game chips		½ kilo £7.95	1 kilo £15.00	
A Board of Scottish Charcuterie sweet cured beef, whisky cured venison and pas	£7.50 strami		se, Roasted Fig and Onion Gallette mb, olive and caper dressing	£6.00
from Hardiesmill. Air dried ham, chorizo, nutmeg fennel salami from Peelham farm. With pickles, sh relish and a sourdough crostini		Sesame Crus	sted Tuna etables, coriander, wasabi mayo	£8.00
	£6.50	½ Pint of Pra		£9.00 read
Rabbit and Duck Rillette carrot piccalilli, mustard bread Carpaccio of Peelham Farm Organic Beef Fillet roasted balsamic beets, shaved aged mancheg		peeled Crev	ettes, marie rose sauce, granary b	
carrot piccalilli, mustard bread Carpaccio of Peelham Farm Organic Beef Fillet roasted balsamic beets, shaved aged mancheg		peeled Crev	ettes, marie rose sauce, granary b	
Carpaccio of Peelham Farm Organic Beef Fillet roasted balsamic beets, shaved aged mancheg MAIN COURSES Acorn Fed Iberico Pork Steak			£18.50	
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Carpaccio of Peelham Farm Organic Beef Fillet roasted balsamic beets, shaved aged mancheg MAIN COURSES	o arlic pure er, samph verde	e, rocket, salte	£18.50 ed almonds, aioli £18.00	
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STEAKS		SIDES CONTINUED		
all of our beef is certified scotch from specially selected farms and dry aged for a minimum of 28 days on the bone		Buttered Heritage New Potatoes	£2.50	
		Savoy cabbage and bacon	£2.75	
Rump (225g)	£15.00	Slow roast tomato mash	£2.50	
KOMP (2209)	£15.00	Creamed spinach	£2.75	
Sirloin (225g)	£22.50			
55 Day Aged Rump (400g)	£27.00			
Ribeye (300g)	£26.50			
Fillet (225g)	£29.00	SAUCES, RUBS, MARINADES £2	2.00	
TO SHARE		Béarnaise / Red Wine and Blue Cheese / Ancho Hollandaise / Hot horseradish cream / Peppercorn / Chipotle Chilli, Smoked Paprika &	•	
Sirloin on the Bone (700g)	£45.00	Rub / Garlic and herb marinade /		
Chateau Briand (475g)	£55.00			
Cote de Bouef (600g)	£40.00			
SELECT BREEDS		DESSERTS		
Hardiesmill Pure Bred Aberdeen Angus Grass Reared Sirloin (300g)	£28.00	Black Forest Gateau Souffle home made vanilla ice cream, cherry sauce	£6.50	
Guest Breed – featuring pedigrees such as Belted Galloway, Highland, Dexter and the like,		Peanut Butter and Jelly Cheesecake brown bread ice cream	£6.00	
Changing nequently £100	thanging frequently £market price		£6.50	
ADD TO YOUR STEAK		A Plate of Apple Desserts	£7.00	
Grilled whole peeled prawns in garlic butter 3 - £5 6 - £9		apple tart fine, salted caramel apple crumble, apple and cider sorbet		
Roasted Bone Marrow, caramelised onion		Autumn Fruits Knickerbocker Glory	£6.00	
and parsley	£4.00	homemade ice cream, seasonal fruits, peach melba sauce, jelly, whipped cream,		
Crispy Fried Duck Egg	£2.50	toasted almonds		
		A Selection Of Cheese from George Mewes oatcakes, celery, grapes, pickled figs,	£9.00	
SIDES		pear jelly		
SIDES		Homemade Ice Creams and Sorbets	£4.95	
A loaf of bread	£2.50			
Plum tomato, shallot and basil salad	£2.75			
Mixed leaf salad with tomato, cucumber				
& spring onion	£2.75			
Grilled Portobello mushrooms	£2.75	A discretionary service charge of 10% will be ac	ded to all	
Homemade onion rings	£2.75	parties of 6 and above		
5 -				
Hand cut chips	£2.50			

£3.75

£2.50

Beef dripping chips

Green beans, garlic, chilli