

All our food is locally sourced & cooked from fresh.



Please let your server know if you have any food allergies.

STARTERS

Shetland Mussels

Cherry Tomatoes, White Wine, Chilli & Parsley **£8.50**

Sauteed Wild Mushrooms

Toasted Sourdough **£6.50**

Pigeon Breast

Stornoway Black Pudding, Celeric Puree **£6.00**

Glazed Ox Cheek

Mushroom Risotto, Truffle Oil **£6.50**

6 West Coast Oysters

Baked with Garlic Butter & Breadcrumbs **or**
Fresh with Lemon & Tabasco **£12.50**

MAINS

Slow Roast Lamb Shoulder

Haggis Stuffing, Clapshot, Buttered Cabbage, Whisky Gravy **£15.00**

Juniper & Black Pepper Venison

Fondant Potatoes, Beetroot Puree, Kale, Gravy **£17.00**

Roast Fillet Brill

Saffron Mash, Caramelised Fennel, Curried Mussel & Clam Sauce **£16.50**

Salmon

Paprika potatoes, Wilted Spinach, Chorizo and Cherry Tomato Dressing **£14.50**

SIDES

Hand cut, Triple Cooked Chips	£3.25	Sweet Potato Chips	£3.25
Skinny Chips	£3.25	Gordal olives	£3.00
Mixed Salad	£2.75	Tomato, Olive &	
Garlic Mash	£2.50	Red Onion Salad	£3.75
Paprika Potatoes	£4.00	Creamed Spinach	£3.00
Buttered Cabbage	£2.50		

BURGER ME IT'S TUESDAY 6-9PM

2x Handmade "The Ox"
Burgers (Served Medium
Rare) Brioche Bun & Chips

£12.00

Only available for two people



A 10% service charge will be added to tables of 6 or more.

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