

Restaurant Menu

All of our dishes are cooked fresh to order to ensure the highest quality and flavour, we appreciate your patience as this may require a little extra time. Please note we do not have an allergen-free kitchen but all allergies we are made aware of will be handled with due diligence by our experienced team.



Starters

Bread Basket (GFO) Serves 2 9.5
Chef's freshly baked artisan bread, marinated olives, olive oil, balsamic vinegar, chopped chilli & garlic

Wine Suggestion: [Tosti Prosecco Rose Millesimato](#)

Cullen Skink (GFO) 9.5
Traditional locally sourced smoked haddock, rich, creamy potatoes, leek & onion, Chef's artisan bread or homemade oatcakes

Stornoway Trio 9.8
Tempura battered Stornoway haggis, Stornoway black pudding, Stornoway white pudding, whisky & chive sauce

Wine Suggestion: [Dona Paula Altitude Series Mendoza](#)

Beef Carpaccio (GFO) 10.9
Aberdeenshire beef, fiery rocket, grated parmesan, pomegranate seed, cracked black pepper crostini

Wine Suggestion: [Longue Roche Merlot](#)

Tempura King Prawns (GF) 10.5
Crispy rice noodles, honey chilli dipping sauce

Wine Suggestion: [Mack & Collie Sauvignon Blanc](#)

Confit Duck & Smoked Chicken Terrine (GFO) 10.8
Confit duck, smoked chicken terrine, pickled caperberries, black cherry & apricot marmalade, cracked black pepper wafer

Wine Suggestion: [Miral Organic Grillo](#)

Pressed Pork Belly & Chicken & Chorizo Beignet (GFO) 10.9
Duo of slow cooked honey, fennel & whisky glazed pork belly, confit chicken & spicy chorizo bon-bon, chermoula

Wine Suggestion: [Dona Paula Private Collection Malbec](#)

Biltong & Blue Cheese Soufflé 12.9
Truffle cream

Wine Suggestion: [Tosti Prosecco](#)

Sides

Medley of Vegetables (GF) 6.5

Rosemary Salted Onion Rings (GF) 5.5

Sweet Potato Fries (GF) 5.5

Hand Cut Chips (GF) 5.5

Side Salad (GF) 6.5

Mains

Crispy Gressingham Duck Leg & Thigh (GF) 24.9

Boulangère potato, thyme & honey glazed carrots, black cherry & port jus

Wine Suggestion: [Weingut Tesch Riesling Queen of Whites](#)

Venison Loin (GF) 23.9
Parmesan & herb crusted, sweet potato puree, braised rabbit petite pie, tender asparagus spears, rich Merlot jus

Wine Suggestion: [Basedows of Barossa Shiraz](#)

Beef Short Rib (GF) 24.95
In-house whisky smoked short rib, horseradish whipped potato, roasted parsnips & confit tomato, red wine reduction

Wine Suggestion: [Posidone Organic Primitivo](#)

Line Caught Tempura Haddock (GFO) 19.95
Tempura battered North Sea Haddock, hand cut chips, pea & mint puree, house tartare sauce

Wine Suggestion: [Willowglen Gewurztraminer Riesling](#)

Chicken Supreme (GF) 24.9
Chicken stuffed with brie & piquant pepper dew, wrapped in prosciutto, roasted vegetables tossed in tomato pesto & balsamic, fondant potato, piccata cream

Wine Suggestion: [Ventisquero Reserva Chardonnay](#)

Catch of the Day (GF) 24.9
Oven baked with lemon, fennel & caper beurre blanc, courgette spaghetti, crispy new potatoes, heritage vine tomato, wild garlic mayo

From the Grill

Fillet Steak (GF) 8oz 38

Wine Suggestion: [Frunza Pinot Noir](#)

Sirloin Steak (GF) 10oz 32

Wine Suggestion: [Conde de Basalu Reserva Rioja](#)

All steaks are garnished with compound chive butter, blistered tomato, portobello mushroom, onion rings & hand cut chips

Homemade Steak Sauces (GF) 4

- » Peppercorn
- » Blue Cheese
- » Diane
- » Whisky
- » Hollandaise

Stornoway Burger (GFO) 6oz 20.95
Graeme Barber ground beef burger, smoked applewood cheese, black pudding crumb, sweet chilli jam, toasted brioche bun, onion rings, hand cut chips, coleslaw

Tullynessle Venison Burger (GFO) 21.95
Ground venison patty, toasted brioche bun, crisp greens, plum tomato, red onion chutney, garlic aioli, grilled brie, onion ring, hand cut chips, coleslaw



(GF) Gluten Free (GFO) Gluten Free Option Available - Everything on our menu is produced on-site, by our kitchen team, in an environment where the following allergens are present and regularly used: **Nuts, Peanuts, Gluten, Milk & Lactose, Egg, Fish, Molluscs & Crustations, Soya, Lupin, Celery, Mustard, Sesame Seeds.** Please note we do not have an allergen-free kitchen but all allergies we are made aware of will be handled with due diligence by our experienced team.