



## NIBBLES

SPANISH IMPORTED OLIVES (VG)	£5
BARNETT'S BREAD & BUTTER (V)	£4
PEPPER-CURED PORK BEER STICK	£4
SMOKED ALMONDS (VG)	£5

## STARTERS

SOUP OF THE DAY (V / VG AVAILABLE) Barnett's Bread, Salted Butter	£7
BASIL HUMMUS (VG) Sun-Dried Tomato Tapenade, Toasted Rye Bread	£7
HAGGIS BON BONS (VG AVAILABLE) Whisky Aiolis	£7
CULLEN SKINK Scottish Smoked Haddock, Potato, Leek, Barnett's Bread, Butter	£8
GOAT'S CHEESE & CARAMELISED ONION TART (V) Chutney, Winter Leaf Salad	£8
GAME TERRINE Piccalilli, Toasted Rye Bread	£10
ROPE GROWN SCOTTISH MUSSELS Bacon & Cider Broth, Cream, Barnett's Bread	£9

A discretionary service charge of 10% will be added to your bill, with 100% of this optional amount going directly to our team.

(VG) VEGAN (V) VEGETARIAN

REF: 11/23

## MAINS

WILD MUSHROOM TART (VG) Roasted Cauliflower Purée, Pickled Raisins, Winter Salad, Walnut Dressing	£14
SEAFOOD RISOTTO Prawns, Mussels, Haddock, Sun-Dried Tomato, Herb Oil	£20
SAUSAGE & MASH Pork & Leek Sausages, Butter Mash, Caramelised Onion Gravy, Crispy Onion Rings	£14
PAN ROASTED CHICKEN SUPREME Dauphinoise Potatoes, Roast Shallots, Wilted Greens, Jus	£23
VEGGIE SHEPHERD'S PIE (VG) Puy Lentils & Wild Mushroom, Veggie Haggis, Mash Potato, Roast Carrot, Red Wine Gravy	£16
SEARED LAMB RUMP Pan-Fried Gnocchi, Roasted Squash, Crispy Kale, Salsa Verde	£25
CLASSIC CHICKEN CAESAR SALAD Shredded Roast Chicken Fillet, Crispy Unsmoked Bacon, Hand-picked Gem Lettuce, Herbed Croutons, Anchovies, Aged Parmesan, Rich Caesar Dressing, Soft-Boiled Free-Range Egg (V AVAILABLE)	£15

## BURGER & BEER

£20 • MONDAY - FRIDAY

Enjoy a Classic Burger, Extra Crispy  
Fries *and* a Pint of Beer

## SIDES

FRIES (VG)	£4
TRUFFLE & PARMESAN FRIES (V)	£6
HAND-CUT CHIPS (VG)	£4
BUTTER MASH (V)	£4
DAUPHINOISE (V)	£5
FORGAN'S SALAD (VG)	£3.5
MAPLE ROASTED VEG (VG)	£4
PICKLED RED CABBAGE (VG)	£3
PARMESAN & CHIVE TEMPURA ONION RINGS (V)	£4

## FORGAN'S FAVOURITES

RAMSAY'S OF CARLUKE HAGGIS, NEEPS, TATTIES Whisky Cream Sauce, Carrot Crisps (VG AVAILABLE)	£14
VENISON PIE Braised Venison Shoulder, Suet Dumplings, Pickled Red Cabbage, Venison Jus	£18
FISH & CHIPS Crispy Battered Haddock Fillet, Hand-Cut Chunky Chips, Traditional Mushy Peas, Tartar Sauce, Fresh Lemon	£18

## GRILL

CHARGRILLED CELERIAC STEAK (VG) Wild Grain Salad, Pickled Red Onion, Watercress, Chimichurri	£15
CLASSIC BURGER Chargrilled Prime Steak Burger, Isle of Mull Cheddar, Caramelised Onion Chutney, Crispy Gem Lettuce, Plum Tomatoes, <i>Served in Our All-Butter Sesame Crusted Brioche Bun with Extra Crispy Fries</i>	£18
PLANT BASED BURGER (VG) Moving Mountains Patty, Burger Relish, Applewood, Gem Lettuce, Pickles, Tomato, Seeded Brioche Bun, Extra Crispy Fries	£16
8OZ RIB-EYE STEAK Hand-Cut Chips, Watercress, Vine Cherry Tomatoes, Field Mushroom, <i>With A Choice of Peppercorn Sauce, Bearnaise or Chimichurri</i>	£34
7OZ FILLET STEAK Hand-Cut Chips, Watercress, Vine Cherry Tomatoes, Field Mushroom, <i>With A Choice of Peppercorn Sauce, Bearnaise or Chimichurri</i>	£40

STEAK & WINE FOR TWO (AVAILABLE FRIDAY, SATURDAY & SUNDAY) Cut of the Week, Parmesan & Truffle Fries, Rocket Salad, Peppercorn Sauce & <i>Bottle of House Wine</i>	£60
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## MARKET MENU

2 COURSES £20 | 3 COURSES £25  
Monday - Friday • from 12-6pm

Our Own Take On A Market Menu;  
Ever Changing, Always Fresh *and*  
Always Interesting

## SUNDAY ROAST

EVERY SUNDAY • 12PM TIL IT'S ALL GONE!

ROAST BEEF SIRLOIN Duck Fat Roast Potatoes, Glazed Root Vegetables, Creamed Cabbage, Cauliflower Gratin, Yorkshire Pudding, Horseradish Sauce, Gravy	£25
ROAST LAMB RUMP Duck Fat Roast Potatoes, Glazed Root Vegetables, Creamed Cabbage, Cauliflower Gratin, Yorkshire Pudding, Mint Sauce, Gravy	£24
ROAST BUTTERNUT SQUASH & VEGGIE HAGGIS WELLINGTON Garlic & Rosemary Roast Potatoes, Glazed Root Vegetables, Creamed Cabbage, Cauliflower Gratin, Yorkshire Pudding, Gravy (V / VG AVAILABLE)	£17

## MOULES FRITES *and a glass of* HOUSE WINE

£15 • MONDAY - THURSDAY

Steamed Mussels, Shallots,  
Garlic, Cream, Extra Crispy Fries  
*and a 175ml Glass of House Wine.*

## PUDDINGS

DARK CHOCOLATE MOUSSE (V) Whisky Poached Berries, Chocolate Pencil, Crème Fraîche	£7
CARDAMOM LATTE PANNACOTTA Orange & Cranberry Biscotti	£6
CHERRY BAKEWELL TART (V) Toasted Almonds, Cherry Sorbet	£7
COFFEE & DATE STICKY TOFFEE PUDDING (V / VG AVAILABLE) Butterscotch Sauce, Arran Vanilla Ice Cream	£7
SELECTION OF SCOTTISH CHEESE (V) Grapes, Celery, Apple & Pear Chutney, Arran Oaties	£10
SELECTION OF ARRAN DAIRY ICE CREAMS & SORBETS (V / VG AVAILABLE) Ask Server for Details	£5