

## MAINS

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### MEDALLIONS OF PORK £16

Vanilla and apple puree, stornoway black pudding mash & red wine jus

### GRILLED TROUT £18

Pak choi, Thai potatoes cake, teriyaki sauce

### GARDEN PEA MINT RISOTTO £12 V

Parmesan crisp, herb dressing

### DUCK LEG TAGLIATELLE £16

Wild mushroom truffle cream sauce, salted focaccia

### BRAISED OX CHEEK £21

Sweet potato mash, baby vegetable cassoulet

### CAESAR SALAD £12 V

Gem lettuce, croutons, pancetta crisps, shaved Parmesan & caesar dressing

Add Grilled Marinated Chicken £15 | Trout £15

### FISH 'N' CHIPS

#### Polite Size £10 Go on Yersel' £13

St Mungo batter, peterhead haddock fillet, crushed peas, chunky tartare sauce and hand cut chips

### ROAST CHICKEN BREAST £15

Quenelle of haggis, dauphinoise potato, honey glazed carrots, whisky cream sauce

### THAI GREEN CHICKEN CURRY £14

Turmeric rice, mango chutney, poppadums & naan bread

### GNOCCHI £14 V

Roasted mediterranean vegetables, red pesto

### MINT CRUST LOIN OF LAMB £19

Lyonnais potatoes, carrot puree and port jus

### TUNA NICOISE £21

Classic mixed leaf salad, tuna, green beans, boiled egg, potato & cherry tomato

## SIDES

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ALL £3

HAND CUT CHIPS - SKINNY FRIES - CREAMED SPINACH  
CORN ON THE COB - SEASONAL VEGETABLES  
ST MUNGO BATTERED ONION RINGS