



## LUNCH & EARLY DINNER

### JOSPERED SOUP OF THE DAY (V)

Freshly prepared daily · rustic bread

### MUSHROOM SAUTÉ (V)

Marinated Portobello mushrooms · charred cauliflower · on sourdough · caper & raisin dressing

### ANCHOR LINE ST LOUIS RIBS

Home-made BBQ glaze · toasted sesame seeds · celeriac remoulade

### SMOKED SALMON RILLETTE

Crostini · lamb's lettuce · lemon

### SERRANO HAM & MELON

Sweet melon · Serrano ham · poppy seed yoghurt dressing

### HAGGIS, NEEPS & TATTIES

Simon Howie's famous haggis · silky mash · bashed neeps · whisky sauce

### PUMPKIN & SAGE TORTELLONI (V)

Shallot & white wine reduction · cherry tomatoes · butter · sage · toasted pumpkin seeds · pea shoots

### BLACK BREAM FILLET

Pan seared · devilled grilled red peppers · crushed potatoes · Romesco dressing

### COCONUT CHICKEN CURRY

Chicken breast · creamy coconut · garlic · chilli · basmati rice · naan bread

### SLOW COOKED LAMB SHOULDER

Lyonnais potatoes · smoked carrot purée · red cabbage · lamb-tarragon jus

### ANCHOR LINE SALAD (V)

Romaine lettuce · spinach · cranberries · raisins · pecans · celery · apple · sunflower seeds · ranch dressing

### AFFOGATO

Double espresso · vanilla ice cream · homemade tablet

### KEY LIME PIE

Light lime syllabub mousse · crunchy biscuit base · Pavlova powder · lime & poppy seed syrup · tuile

### SELECTION OF SCOTTISH CHEESES

Biscuits · raisin chutney

Supplement £4

## SIDES

Lobster & king prawn mac & cheese	11	Peas · pancetta · shallots · broad beans	4
Signature skinny fries	4	Grilled asparagus	5
Creamy mash	4	Cream corn with smoked paprika	4
Hand cut chips	4	Roasted mushrooms	4
Minted new potatoes	4	Celeriac Remoulade	4
House salad with lemon dressing	4	Onion rings	4

**2 COURSES £17.95 3 COURSES £21.95**

An allergen guide is available if required