



*Spring Dinner Offer*

*2 courses & glass of wine only £17.95*

*Sunday to Thursday from 5pm - 10pm*

*Starters*

**Asian Style Cullen Skink**

Our spicy version of the famous creamy fish soup

**Haggis Balls**

Deep fried in beer batter, with whisky jus and clapshot potatoes

**Les Moules a la Bretonne**

Steamed Shetland mussels, in a white wine and lemon creamy sauce

**La Terrine du Jour**

Served with chutney and oatcakes

**Spiced Goats Cheese & Spinach Breewats (v)**

Wrapped in filo pastry with a chekchouka pepper salad

*Mains*

**Boeuf à la Bourguignonne**

Slow cooked beef in a red wine wine & shallot and lardons sauce

**Ribeye Steak (£5 supp)**

Served with French fries, pepper sauce & seasonal leaves

**Lapin a la Moutarde**

Hand pulled rabbit in a creamy Dijon mustard sauce with champignons de Paris & mousseline mash

**North African Chicken Tagine**

Slow cooked spiced chicken legs, with Ras el Hanout spices, green olives & petit pois

**Le Poisson du Jour**

Please ask for today's catch

**Millefeuille of Wild Mushroom and Barley Risotto (v)**

With truffle oil



## Formule Lunch Menu

Monday - Sunday

Main only £9.50

2 courses £12.50

3 courses £16

Soupe du Jour (v)

Please ask for today's option

Haggis Balls

Deep fried in beer batter, with neeps'n'tatties & whisky sauce

Les Moules à la Bretonne

Steamed Shetland mussels, in white wine and lemon creamy sauce  
(also available as a MAIN COURSE, served with French fries)

Le Terrine du Jour

Served with chutney & oatcakes

Oeuf Cocotte (v)

Poached egg in a leek, blue cheese & white wine fondue, with croutons

Smoked Salmon Ciabatta

With spinach & Pernod creamy sauce

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Ribeye Steak (£5 supp)

Served with French fries, pepper sauce & seasonal leaves

North African Chicken Tagine

Slow cooked spiced chicken legs, with Ras el Hanout spices, green olives & petit pois

Steak Frites au Poivre

Minute Steak with fries and pepper & Cognac sauce

Lapin a la Moutarde

Hand pulled rabbit in a creamy Dijon mustard sauce with champignons de Paris & mousseline mash

Le Poisson du Jour

Please ask for today's catch and recipe.

Aubergine Tower(v)

With vegetable ratatouille & a barley & pesto risotto

Lamb Burger

Lamb mince mixed with Algerian spices served with harrisa mayo, French fries and salad

Merguez Frites

Authentic spicy north African sausages with fries & green leaves

Boeuf a la Bourguigonne

Slow cooked beef in red wine, shallot & lardon sauce



## Dinner a la Carte

### Starters

**Haggis Balls £6.90**

Deep fried in beer batter, with neeps'n'tatties & whisky sauce.

**Les Moules à la Bretonne £7.50/ £13.50**

Steamed Shetland mussels, in white wine and lemon creamy sauce  
(also available as a MAIN COURSE, served with French fries)

**Cullen Skink £8.50**

Our spicy version of the famous creamy fish soup

**West Coast King Scallops £9.50**

With boudin noir & sauce vierge

**Surprise Calamari £7.50**

Our secret recipe....one you must try!

**Fondue de Camembert (v) £8.90**

With rustic croutons

**Spice Goats Cheese & Spinach Breewats (v) £7.50**

Wrapped in filo pastry with a chekchouka pepper salad

**Saigon Beef £8.50**

Julienne vegetables, marinated beef in five spice

**Scottish Salmon Roulade £7.90**

With fennel salad & pesto dressing

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### Mains

**Ribeye Steak £25.50**

Served with pommes chateaux & salade verte, with Au Poivre or Red wine jus

**North African Chicken Tagine £14.50**

Slow cooked chicken thighs with Ras el Hanout spices, green olives & petit pois

**Joues de Boeuf a la Bordelaise £16.00**

Slow cooked beef cheeks, with red wine glaze & garlic mousseline of mash

**Fish & Seafood Gumbo £18.50**

Our version of the spicy creole dish (contains chorizo)

**Le Poisson de Jour**

Please ask for today's catch and recipe.

**Millefeuille of Wild Mushroom & Barley Risotto (v) £15.50**

**Aberdeen Angus Fillet Steak £32.50**

Served with gratin Dauphinois, wild mushroom fricasee, with Au Poivre or Red wine jus

**Free Range Chicken Supreme £15.50**

Wrapped in Jambon de Bayonne with a Gruyere cheese sauce

**Bedouin Mechoui £22.50**

Slow cooked lamb shank in butter with spinach & chickpeas, served with steamed couscous