

STARTERS

Today's soup with Playfair's house bread **£3.95**

Haggis, neeps and tatties with a peppercorn and thyme jus \$4.95

Shetland Mussels Marinière with white wine, cream, garlic and garden herbs €7.95

Caesar salad with romaine lettuce and a pancetta crisp Add chicken or 40z rump steak from the chargrill for £5.00 £5.95

SOMETHING DIFFERENT

Poached Shetland haddock served with Welsh rarebit, creamed potatoes, finished with a chive and Arran mustard sauce £12.95

Beetroot, apple and Clava brie tartlet with barigoule sauce and grilled potatoes \$9.95

Prime Scottish steak 170g burger topped with Welsh rarebit in a Playfair's sesame seed bun, with spiced "broon" sauce and thick cut chips £12.95

FROM THE GRILL

Our beef is hand selected by our Head Chef Duncan McLachlan, who works alongside local artisan butcher Stuart Minick to ensure we serve only the highest quality local aged beef hung for a minimum of 21 days. Our fish is caught from sustainable Scottish sources wherever possible.

All steaks served with thick cut chips and peppercorn sauce

<u>STEAKS</u>

8oz Rump	£14.95
8oz Ribeye	£21.95
10oz Sirloin	£24.95
6oz Fillet	£27.95
14oz Sghian Dubh – Sirloin on the bone	£36.95
28oz Claymore – Ribeye on the bone with a side of roasted vegetables	£69.99

SIDES - £2.95

Beer battered onion rings Thick cut chips

DESSERTS

Sticky toffee pudding with butterscotch sauce and vanilla ice-cream \$5.95

Today's crumble with vanilla ice-cream or pouring cream **£5.95**

Selection of award winning Luvian's ice-creams and sorbets £5.95

Selection of Scottish cheeses.

3 cheese selection £6.95

5 cheese selection £9.95

Food Allergies and Intolerances - Please speak to our staff about the ingredients in your meal, when making your order.