



GIN **71** A LA CARTE

STARTERS

CHICKEN LIVER PATE	8.95
<i>with Gin Infused Caramelised Red Onion Chutney, Balsamic, and Arran Oatcakes</i>	
SOUP OF THE DAY	6.0
<i>with Warm Sourdough and Butter</i>	
SCOTTISH SMOKED SALMON	10.5
<i>Citrus Beetroot Remoulade, Caorunn Gin Raspberry Gel, Pickled Cucumber, Crostini</i>	
CONFIT GARLIC KING PRAWNS	10.9
<i>Chorizo, Harissa & Thyme Butter, Warm Sourdough</i>	

MAINS

PAN SEARED BASS	16.95
<i>Herb Crushed Potatoes, Minted Peas & Spinach, Sage & Chive Cream Sauce</i>	
12-HOUR ROASTED BLADE OF BEEF	19.0
<i>Truffle Mash, Braised Red Cabbage, Red Wine Jus, Tenderstem</i>	
CHARRED SPICED CAULIFLOWER	14.0
<i>Pickled Greens, Spring Onion Mash, Tomato & Bean Stew</i>	
THYME & CAJUN PANKO CHICKEN BURGER	15.0
<i>Glazed Brioche Bun, Beetroot Slaw, Chicken Seasoned Fries</i>	

SNACKS / SIDES

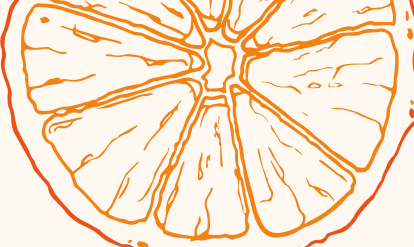
OLIVES	4.0
WARM SOURDOUGH, E.V.O + BALSAMIC	4.5
SEASONED FRIES	4.5
<i>Choose from Sea Salt, Cajun Spice, Olive Oil, Rosemary, or Paprika</i>	
HONEY ROASTED SPROUTS	5.0
<i>Served with Bacon Lardons</i>	

DESSERTS

CHAMPAGNE SORBET	7.0
<i>Gin Poached Strawberries, Raspberry Coulis</i>	
STICKY TOFFEE PUDDING	7.0
<i>Tablet Ice Cream, Caramelised Banana</i>	
DARK CHOCOLATE + ORANGE MARQUISE	7.0
<i>White Chocolate Sauce, Brandy Snap, Biscuit Crumb</i>	
CHEESE BOARD	10.5
<i>Selection of three Cheeses, Caramelised Onion Chutney, Arran Oatcakes, Quince</i>	

Please make your server aware of any dietary requirements.





GIN **71**

A LA CARTE

