

The Cellar Door

Scottish Restaurant

À La Carte

Fresh Bread	£4.25
<i>Garlic Aioli</i>	
Marinated Mixed Olives (GF)	£3.75

Starters

Homemade Soup of the Day	Varies
<i>Fresh Bread</i>	
Haggis Parcel	£8.50
<i>Potato Purée, Pickled Neeps, Smoked Bacon Jam</i>	
Vegetarian Spring Roll (V)	£8.50
<i>Potato Purée, Pickled Neeps, Caramelised Onion Chutney</i>	
Hot & Cold Smoked Salmon Mousse (GF*)	£8.75
<i>Dill Tattie Scone, Pickled Cucumber</i>	
Beetroot Carpaccio (GF, Vg*)	£8.50
<i>Blue Murder Mousse, Pickled Brambles, Walnut, Balsamic Reduction</i>	

Mains

Pan-Fried Loch Etive Sea Trout (GF)	£24.50
<i>Pea Purée, Chorizo Jam, Rumbledethumps</i>	
Roasted Cauliflower (GF, Vg*)	£18.50
<i>Orkney Cheddar & Cauliflower Croquette, Leaf Pesto, Toasted Pine Nuts</i>	
Scottish Wild Venison Haunch (DF*, GF)	£28.00
<i>Roast New Potatoes, Buttered Savoy, Carrot Purée, Chimichurri</i>	
Roast Carrot Risotto (GF*, Vg*)	£17.50
<i>Pickled Carrot, Green Sauce</i>	
Scotch Ribeye Steak 6oz (DF*, GF)	£27.50
<i>Roast Tomato, Hand Cut Chips</i>	
Chimichurri, Pepper or Herb Butter	£2.00

Sides

Hand Cut Chips	£4.50	Roast New Potatoes, Herb Butter	£5.50
Skinny Fries	£4.50	Rocket & Tomato Salad	
Seasonal Vegetables	£5.50	with Balsamic Reduction	£5.50

Please speak to a member of our team if you have any questions about the menu or if you have any allergies or dietary requirements.
DF Dairy Free, GF Gluten Free, V Vegetarian, Vg Vegan, * Alterations Required. Dishes may vary according to availability of ingredients. A
10% discretionary service charge will be added for parties of 6 or greater. Dishes may change without notice due to availability of produce.