

simply **small plates (tapas concept)**
served 12pm – 7pm

garlic ciabatta	1.95
garlic mushroom pot with or without cream v	3.65
spiced lentil and roasted chickpea pods with a light curry sauce v – ve & df option	3.95
goats cheese fondant with roast red pepper tapenade v	3.95
salsa verde potato salad ve	3.65
arancini v option risotto balls with parma ham and mozzarella	3.95
prawn and crayfish cocktail gf	4.95
seasoned whitebait with wedge of lemon	4.95
crispy haggis bon bons df	3.95
chicken, or roasted vegetable & capsicum sticks lightly marinated df ve	3.95
aberdeen angus meatballs in a rich tomato and Italian herb sauce df	4.50
lobster ravioli with anchovy cream sauce served with garlic butter	4.95
simply pasta bowls – designed to share minimum of 2 persons	
simply roasted vegetable & tomato or pesto spaghetti df	7.00
seafood spaghetti with an anchovy cream sauce	8.25
single portion	4.15

dinner a la carte
served 5pm – 9pm

simply **start**

soup of the day v	3.75
tomato and feta bruschetta with red pepper tapenade v	4.25
pan seared orkney scallops with peas a la francois gf	7.95
chicken liver parfait with melba toast & fig chutney	5.25
breast of woodpigeon & mushroom duxelle tartlet in shallot and asparagus jus	5.50

simply **mains**

chicken wellington with mushrooms & roasted chestnut duxelle	13.95
char grilled 8oz sirloin steak with mushroom & tomato served with salad & pepper sauce gf df option surf and turf with king prawns add £3.00	18.95
assiette of pork Served with colcannon potatoes, parsnip puree and an apple and cider sauce gf	14.95
seafood paella includes scallops, mussels, chicken and chorizo - served with salad & bread gf option	13.95
rump of scottish lamb with gratin dauphinoise, clapshot and a roasted garlic jus gf df option	14.95
wild mushroom risotto with baked flat cap mushroom, parmesan shavings and dried cep seasoning v gf ve option	9.95