

Breads

Artisan breads with balsamic vinegar and Provence extra virgin olive oil (v) – for two to share 3.50

Starters

French onion soup, gruyere croutons 5.50

Marinated chili tiger prawns, ratte potatoes, fennel salad and saffron mayonnaise (ng) 7.50

Roasted beet and lamb's lettuce salad with goat's cheese and toasted walnuts (ng) (v) (n) 5.95/10.50

Chicken liver pâté, home-made spicy prune chutney, toasted brioche 6.95

Roquefort cheese, watercress, endives and toasted walnut salad (n) (ng) 6.50/9.50

Mini cured smoked pork belly & onion quiche, winter petit salad 6.95

Shetland smoked salmon with frisée and watercress salad, pink grapefruit and radish (ng) 6.95

Pan fried diver scallops, cauliflower purée, crispy pancetta and a white truffle oil (ng) 10.95

Carpaccio of French heritage tomatoes and black crowdie cheese (v) 6.25

Sandwiches / Toasties all served with French fries (available until 5pm)

Croque Monsieur: Ayrshire ham and gruyere 6.50

Croque Madame: Ayrshire ham and gruyere with fried egg 7.25

Toulouse sausage baguette, Dijon mustard mayonnaise 10.90

Brasserie chicken club sandwich with bacon, egg, tomato, lettuce and hollandaise sauce served in a brioche bun 10.90

Tuna Niçoise baguette 7.50

Pan bagnat, olive tapenade, artichoke, zucchini and egg (v) 6.50

Sharing Platters (minimum of 2 people)

Plat de charcuterie: a wide selection of artisan cold cuts from France, chicken liver parfait, smoked duck and pickled vegetables 12.95

Vegetarian platter: marinated artichoke, roasted peppers and mushrooms, mixed olives, sun blush tomatoes and celeriac remoulade and rocket (v) 10.95

Main Courses – pasta & vegetarian

Penne Provençale tossed with fresh cherry tomatoes, olives and roasted peppers (v) 10.95

Roasted butternut squash, Jerusalem artichoke and truffle risotto (v) (ng) 12.95

Gnocchi with cèpe, romanesco and chervil goat's cheese (v) 12.95

Main Courses – meat & fish

Fillet of North Sea cod, puy lentils, braised white chicory and smoked pancetta 16.95

Roasted free range chicken breast, crushed new potatoes and "bourguignon " garnish (ng) 14.95

Slow cooked belly & fillet of Ayrshire pork & haricot bean cassoulet 16.50

Barbary duck leg confit, creamy savoy cabbage & purple Brussels sprouts, potato fondant, Grand Marnier jus 16.50

Roasted plaice on the bone, wild garlic pomme purée, wild mushroom, beurre noisette 16.95

Leffe blonde beer battered haddock with French fries, minted petit pois and home-made lemon and caper aioli 12.95

Fillet steak au poivre and French fries 25.95

Brasserie 100% Scottish beef burger, brie de meaux, crispy bacon, tomato, lettuce in a rustic bun with French fries and aioli 12.95



ALLERGIES OR OTHER DIETARY REQUIREMENTS?
 Whatever you need (or rather, don't), we want you to relax and enjoy your meal. Our Head Chef or Restaurant Manager will guide you through the options, and explain our ingredients in detail.
VEGETARIAN, NUT OR GLUTEN ALLERGY? We've marked these items (v), (n) and (ng – no gluten containing ingredients)

Scottish grills and steaks...

The Scotch Beef Club



Which is chef-speak for tasty, succulent steaks. Select your steak which is served with a Portobello mushroom, vine tomato and your choice of potato and sauce

200g fillet steak (ng) 26.95
 220g sirloin steak (ng) 22.50
 Lemon and garlic marinated free range chicken breast (ng) 14.95
 Whole fresh sea bass (ng) 14.95

Choose

French fries | buttered new potatoes | pomme purée

Choose a homemade sauce

Béarnaise (ng) | sauce poivrade (ng) | sauce roquefort (ng) | truffle butter (ng)

Side Orders

French fries (v) 2.95
 Pomme purée (ng) (v) 2.95
 Buttered new potatoes (ng) (v) 2.95
 Rocket and parmesan salad (ng) 2.95
 Seasonal vegetables (ng) (v) 2.95
 Green beans, toasted almond butter (v) (n) 2.95
 Wilted spinach (v) 2.95
 Lambs leaf salad, classic vinaigrette 2.95
 Baked baguette with garlic and chive butter 2.95

Desserts

Chocolate marquise, pistachio crème anglaise (n) 5.50

Raspberry crème brûlée, rich vanilla and raspberry with a crisp caramel topping (ng) (v) 5.25

Granny smith apple tart tatin, calvados ice cream (v) 5.50

Cherry clafoutis (v) (n) (please allow 15 mins) 5.95

Sorbet au Champagne (v) (ng) 4.95

Stewart Tower Dairy ice cream and sorbets 4.95

French cheese board selection, with Campbell's oatcakes, petit pain, fig jelly, French butter and grapes 7.95

Brie de meaux

Traditionally artisan made, its chalky texture changes to generous cream. Full and fruity flavoured, made from cow's milk, a Gold Medal winning soft cheese with a bloomy rind

Tomme de Montagne d'Auvergne

Semi-hard creamy cow's milk cheese. It's new and has proven very popular. Has an almost buttery texture infused with great flavour

Tomme dechevre Cendre tradition

This lovely fresh tasting Tomme de Chevre produced from raw goat's milk is matured for at least 6 weeks. In this time it is regularly turned for even ripening and develops a natural rind of blue-grey moulds on its surface

Blue d'Auvergne

This is one of the classic traditional farmhouse French blue cheeses; it's rich and creamy, with a slight sweetness coming from the pale yellow paste which is scattered with crevices and greeny-blue veining which gives it an overall piquant

Coffees

Espresso – Single/Double 2.00/2.80
 Cappuccino – Single/Grande 2.50/3.00

Caffe Latte 2.50
 Caffe Latte with caramel, hazelnut or vanilla 3.00

Mocha 2.50
 All of the above can be made with decaffeinated coffee

Hot Chocolate 2.50

Cafetiere (per person) *Paddy & Scott's* 2.75
 Slow roasted in Dundee, a blend of ethically sourced Arabica beans with a smooth, easy-drinking European-style

Teas – All Teas charged per pot 2.00
 Earl grey, peppermint and a selection of fruit teas

Every care is taken to avoid any cross contamination when processing a specific allergen free order. We do however work in a kitchen that processes allergenic ingredients and do not have a specific allergen free zone.

While we've also done everything we can to reduce the risk for people with allergies, we can't be completely certain that any of our ingredients haven't been in contact with gluten, wheat or nuts somewhere in storage or transport before they reach us