

STARTERS

Vine tomato soup Roast cherry tomatoes and basil (v) (gf)	5
Chargrilled Asparagus Poached egg & hollandaise (v)	6
Smoked Salmon Apple wood smoked Scottish salmon, lemon and sourdough toast (gfa)	7
Crispy Duck Salad Avocado, soy and sesame (gf)	7
Seared Beef Carpaccio Beetroot, horseradish, watercress and parmesan	7
Warm Salad of Pig Crispy pork & chorizo, guanciale, smoked pigs cheek, air dried pork collar, leaves, apple & cider vinaigrette	8
Smoked Fish Plate Smoked salmon, smoked Loch Etive sea trout, smoked mackerel pâté, lemon & herb crème fraîche, Exmoor Hebridean caviar, sunflower & rye bread crostini	9
Steak Tartare Diced Aberdeen Angus beef Scotch fillet, shallots, cornichons, parsley, free range egg yolk, beef dripping potato	8

SHARING PLATTERS

Meat Platter Serrano ham, chorizo, buffalo mozzarella, sun-dried tomatoes, rocket leaves and balsamic drizzle served with rustic sourdough bread and tomato tapenade (gfa)	10
Olives and Dips Olives stuffed with almonds and red pepper accompanied by olive oil and balsamic vinegar dips with sticks of crisped home baked bread (gfa)	8
Oatcakes and Chicken Liver Pâté An assortment of oatcakes and homemade chicken liver pâté with onion chutney (gfa)	9
Pork Crackling Straws Compliment with our House Red for a delicious appetiser... Glass 5 Bottle 20	9

SALADS

Avocado and Pomegranate Salad With lemon and watercress (v) (gf)	14
Cesar's Salad With home toasted croutons and parmesan cheese Add grilled chicken 15 Add grilled salmon 16 Add grilled beef 15	12
Honey Grilled Chicken Salad With sweet red onion and crispy bacon (gf)	15
Quinoa Salad Mint, mango and walnuts (v) (gf)	14
Roast Peach and Parma Ham Salad With rocket, buffalo mozzarella and mint (gf)	13
Puy Lentil, Parsnip and Walnut Salad Garlic, watercress and honey dressing (v) (gf)	12

MAINS

A Plate of New Season Lamb Slow cooked shoulder with feta & herbs, borders lamb cutlet, crispy lamb breast, potato pave, pea vinaigrette (gf)	18
Tournedos Rossini Aged Scotch beef fillet, brioche crouton, seared foie gras, madeira sauce	24
Roast Belly of Suckling Pig Chorizo, lemon & parsley stuffing, confit potatoes, piquant tomato sauce, saffron aioli	16
Spatchcock Chicken With sautéed potatoes, green salad, coriander and fresh lemon (gf)	17
Braised Scottish Beef Cheeks Red wine jus risotto with shallots, mushroom and tarragon	17

Sea bream à la plancha – organic culture - With rocket and ligurian olives (gf)	25
North sea sole – wild catch – Seared in nut butter with parsley mint salad (gf)	29
Roasted Hake Fillet Creamed potatoes, spinach, chorizo, mussels and white bean velouté	25
Loch Etive Sea Trout Jersey royal potatoes, orkney crab mayonnaise, sauce vierge	17
Vegetarian Mezze Platter Purple sprouting broccoli with sesame and garlic, roasted tomato & red pepper puree, golden beetroot houmous, broad bean & mint falafel, charred asparagus, flat bread (v) (gfa)	14

STEAKS

All of our beef is certified Scotch from specially selected farms & dry aged for a minimum of 28 days on the bone.
All steaks are gluten free.

Rump 300g 20 400g 25	To Share...	Additions to your Steak...
Sirloin 250g 23 300g 30	Cote de Bouef 600g 45	Grilled Whole, Peeled Prawns in Garlic Butter 3 Prawns 5 6 Prawns 9
Rib Eye 300g 27 400g 35	Sirloin on the Bone 700g 50	Horseradish, Brioche Crust 3
Fillet 300g 30 400g 35	Chateaubriand 475g 55	Mull Cheddar Rarebit 3
60 Day Dry Aged Sirloin 250g 32	60 Day Dry Aged Sirloin 250g 32	Fried Duck Egg (gf) 3
60 Day Aged Rib Eye 400g 35	60 Day Aged Rib Eye 400g 35	Mashed Potato With garlic and mustard 4
Chorizo Sirloin Tender yet succulent with a strip of juicy crackling 300g 25 400g 30	Sauces, Marinades and Rubs...	Beer-Battered Onion Rings 3
West Room Rump A lean cut with a pure distinctive flavour 300g 20	Béarnaise 2 Red Wine & Blue Cheese 3 Peppercorn (v) (gf) 2 Bone Marrow Gravy 3 Garlic and Herb Marinade (gf) 3 Garlic, Parsley and Olive Oil (v) (gf) 3 Red Jalapeño, Chilli and Olive Oil 3 Chipotle Chilli, Smoked Paprika and Cumin Rub 3 Curried Smoked Butter 2 Smoked garlic hollandaise 3 Mushroom (v) (gf) 2 Cream, Mushroom and Garlic (gf) 3 Smoked Garlic, Mushroom and Stilton 3	Roasted Mushrooms With cream (gf) 3 Sautéed Curly Kale With garlic and olive oil (v) (gf) 3 Baby Gem Salad (v) (gf) 4 Tomato Salad (v) (gf) 4 French Beans (v) (gf) 3

THE GRILL

Mixed Grill Sirloin steak, pigeon breast, calves liver, stornoway black pudding, crispy pancetta and bone marrow on toast	25
West Room Burger Homemade 21 day aged prime beef burger topped with cheese and salad garnish, on a toasted sour dough bun Served with french fries and asian slaw	15
Chicken and Pepper Skewers Grilled portobello mushrooms, house fries and salad (gf)	15
Lemon Chicken Wrapped in serrano ham and grilled until crisp (gf)	15

Grilled BBQ Ribs Served with house fries and mixed salad	17
10 OZ Gammon and Eggs Served with creamy mash and roasted vegetables (gf)	16
Chargrilled Swordfish with Salsa Verde Sautéed artichokes, courgettes and pine nuts (gf)	18
Crispy organic salmon With spinach and fresh horse radish (gf)	18
Grilled lobster With cocktail sauce and lemon	35

SIDE DISHES

House Fries Coated with the house seasoning (v) (gf)	4
Roasted Sweet Potatoes With pearl onions and herbs (v) (gf)	4
Cauliflower and Broccoli With garlic and chilli (v) (gf)	4
Tomato Salad Piccoli tomatoes, dried roasted tomatoes, red onion, watercress, spinach and garlic (v) (gf) (v) (gf)	5
Steamed Carrots With honey and ginger (v) (gf)	4
Grilled Portobello mushroom Herb and garlic dressing (v) (gf)	3
Creamed spinach, grated nutmeg	4
Steamed Green Beans Garlic and chilli dressing (v) (gf)	3
Red cabbage, kohlrabi & red onion slaw	4

DESERTS

Homemade Chocolate (v) (gf) (per piece)	2
Chocolate Tarte With marinated strawberries and rhubarb sorbet	8
Homemade Ice Cream and Sorbets (gf)	5
Crème Brûlée	7
Vanilla Cheesecake With traditional Scottish shortbread base, raspberry compote and toasted flaked almonds	7
Cheeseboard Cheddar, stilton, brie, grapes, celery, crackers, sweet onion pickle, plum chutney (gfa) Pair With... Tawny Port, Quinta de la Rosa, 20yo, Portugal (75ml)	10
A Plate of Orange Desserts Caramelised orange pudding, iced orange pafait, rice pudding filo Pair With... Muscat Beaumes-de-Venise, Domaine de Coyeux, Rhône, France 2007. 125ml	9

COFFEE, TEA & CHOCOLATE

Americano	3	Breakfast Tea	3
Cappuccino	3.50	Earl Grey	3
Flat White	3.50	Green Tea	3
Espresso	3	Peppermint Tea	3
Mocha	3.50	Camomile Tea	3
House Hot Chocolate Melted hot chocolate and steamed milk on the side			4

(v) Vegetarian/Vegan - (gf) Gluten free - (gfa) Gluten free available.

Soya Milk available upon request