

	<b>Starter</b>	<b>Main</b>
<b>Light bites, salads and express dishes</b>		
Fresh homemade soup of the day served with crusty bread	<b>£3.25</b>	
Classic eggs Benedict with parma ham, toasted muffin and hollandaise sauce	<b>£4.75</b>	<b>£9.00</b>
Creamy, mature Orkney cheese tarte with vine tomatoes and broccoli, served with sweet pear, mint and pine nut dressing, and salad	<b>£5.50</b>	
Seared fresh tuna steak cooked slightly pink, as it should be, topped with pineapple, chilli and mint salsa, sesame salad and spicy wedges		<b>£8.95</b>
Dill marinated smoked mackerel fishcake with a blend of red onion, broccoli, capers and Rooster potato, coated in crunchy oatmeal breadcrumb served with salad and your choice of sweet chilli or sour cream and chive dip	<b>£3.50</b>	<b>£6.75</b>
<b>Something a bit bigger</b>		
Freshly caught haddock fillet dipped in our golden batter, served with a wedge of lemon, mushy peas and tartare sauce, and your choice of skinny fries or home fries		<b>£8.95</b>
Classic breaded haddock as above coated in fine breadcrumbs in place of batter		<b>£8.95</b>
Beer battered scampi dipped in our golden batter and served with a wedge of lemon, mushy peas and tartare sauce, with your choice of skinny fries or home fries		<b>£8.50</b>
Marinated Pad Thai Scottish salmon fillet flavoured with fresh chilli, ginger, lime and coriander, served with shredded carrot, fennel and pepper noodles		<b>£9.25</b>
<b>The Main Meal</b>		
Rosemary and honey roasted rack of Scotch lamb in red wine jus, served with a mini haggis fritter, fondant potato and turnip mash		<b>£10.50</b>
Escalope of pork smothered in red pesto, cooked with a cheese crust, served with salad, chilli or BBQ dip and your choice of skinny fries or home fries		<b>£8.25</b>
Slow cooked diced beef, sausage and root vegetable in rich gravy, topped with flaky puff pastry and served with carrots and roast potatoes		<b>£7.95</b>
Pan fried spinach and Boursin stuffed supreme of chicken served on a bed of Provencale vegetables and fondant potato		<b>£8.75</b>
<b>Specials</b>		
<i>In addition to the daily menu the Chef sources fresh, local ingredients to add a little extra choice. These dishes are also excellent if you are short for time. Please ask us about specials of the day</i>		
<b>Cheese &amp; Biscuits</b>		
A selection of Scottish & Continental cheeses from Lymekilns cheese served with quince paste and oatcakes or crackers		<b>£3.25</b>
<b>Sweet of the Day</b>		
<i>Please ask us for details</i>		from <b>£3.85</b>
<b>Tea &amp; Coffee</b>		
<i>Choose from English breakfast, camomile or mint tea and regular or de-caff freshly filtered coffee</i>		<b>£1.00</b>

## Wine List

Have a look at our wine list which features nine new house wines served by the glass – four red, four white and a rose (listed below). There is a full wine list available with food and wine matching recommendations and if you're still not sure, please ask a member of staff who will be happy to help.

Bin	Guide	Description	125ml	250ml	Bottle
<b>White</b>					
1		<b>Sauvignon Blanc, Las Condes, Chile</b> <i>Fresh and crisp with an intense nose of green fruit and elderflower. Citrus palate with lively acidity and a refreshing finish. Perfect with goats cheese, smoked fish, pork and ginger.</i>	2.45	4.85	14.45
2		<b>Pinot Grigio, La Casada, Italy</b> <i>Lovely nose of melon and pineapple with a crisp palate of lemon and apple. Try with Feta cheese, nicoise salad, parsley and mild cheeses.</i>	2.60	5.15	15.35
3		<b>Viognier, Terres des Ange, Southern France</b> <i>Elegant wine with a palate packed with stone fruit, peach and apricot flavours. A great accompaniment to chicken caesar, grilled or baked fish, turkey, basil and semi soft cheeses.</i>	2.70	5.35	15.95
4		<b>Chardonnay, Casa Silva, Chile</b> <i>Ripe tropical flavours of banana and peaches with a soft round palate and a touch of vanilla on the finish. Great with deep sea fish, creamy risotto, coriander and poached chicken.</i>	2.80	5.60	16.75
<b>Red</b>					
11		<b>Merlot, Las Condes, Chile</b> <i>Ripe red fruits, plums and prunes. Soft and silky on the palate with a nice herbal quality. Great with roasted vegetables, smoked meats, tuna, mushrooms, duck, garlic and cheddar.</i>	2.45	4.85	14.45
12		<b>Rioja, Vina Amate, Spain</b> <i>Young, vibrant Rioja with bright fruity notes of black cherry and plum. Drink with smoked meats, mushrooms, carbonara, mint, chorizo and creamy blue cheeses.</i>	2.50	4.95	14.75
13		<b>Pinotage, The Veldt Range, South Africa</b> <i>Ripe and jammy with black fruit and a mellow, velvety quality on the palate. Perfect with roasted vegetables, tuna, truffle, pheasant, sausages and spiced foods.</i>	2.55	5.00	14.95
14		<b>Shiraz, Red Earth, Australia</b> <i>Full bodied and complex with raspberry and blackcurrant flavours, and a spicy liquorice finish. Try with pepper or cream based sauces, casseroled game, garlic, mint and rosemary.</i>	2.80	5.60	16.75
<b>Rose</b>					
20		<b>Cabernet Sauvignon Rose, Las Condes, Chile</b> <i>Full bodied Rose with strawberry and raspberry notes and a lovely clean, fresh finish. Refreshing with smoked meats, trout, lasagne, spiced sauces and dolcelatte.</i>	2.45	4.85	14.45

Members and guests are respectfully reminded that the use of mobile telephones is not permitted in the dining room, bar or Gallery

Members are reminded should they wish to charge lunch and drinks to their account, they are required to sign their bill before leaving

Head Chef – Andy Pirrie

General Manager – Naoimh Fleming

Assistant Manager – Dan Luck