

DINNER MENU

TO START

SMOKED SALMON AND CRAB MEAT (Annan smoked salmon and west coast crab meat) Crispy crab meat bon bons with baby baby capers & lemon (**g)	9.25	
SEASONAL SOUP OF THE DAY homemade bread and flavoured butters (g) (v)	5.25	
GOATS CHEESE SALAD crispy fried goats cheese, caramelised red onion, heirloom tomato, beetroot and apple with a maple and walnut dressing (**g)(v)	7.50	
CULLEN SKINK RISOTTO Locally sourced medley of fish and Prawns served with scented pure olive oil (g)	Starter 9.25 Main 19.50	
GRILLED MACKEREL AND KING PRAWNS (North Sea and west coast Mackerel) beetroot and new potato salad with basil and tomato "sauce vierge" (g)	8.50	
HAM HOUGH AND PARSLEY TERRINE Grilled linseed & caraway bread with hot gooseberry and apricot chutney	6.95	
RG CAESARSALAD (v) (gf) crouton, free range egg and baby gem lettuce with creamy Caesar dressing	Starter 5.50 Main 10.50	
add chicken or salmon	6.95	12.95
add langoustines	9.95	19.95

TO FOLLOW

HAUNCH OF ARDGAY VENISON carrot puree, celeriac, wilted kale and fondant potato with a red fruit and venison jus (g)	21.50	
GRILLED SEABASS AND KING PRAWNS summer salad with sautéed potato, peppered strawberry, avocado, beetroot with balsamic dressing (g)	19.50	
ROASTED TOMATO AND BASIL GNOCCHI baby leaf spinach, aged parmesan shaving with red onion and tomato salad (v) (g)	15.95	
WESTER ROSS SALMON broad bean, peas, stem broccoli, potato with caper and dill butter sauce (g)	19.50	
POACHED AND ROASTED CHICKEN wrapped in pancetta, summer vegetable cassoulet, creamed mash with garlic and chicken jus (g)	19.50	
ROAST RUMP OF LAMB charlotte potato, minted pea and broccoli puree, roasted carrots with lamb jus	21.50	

LOCAL SEAFOOD

(MARKET AVAILABILITY)

SRI LANKAN SEAFOOD CURRY using chefs own authentic Sri Lankan curry spices and local seafood served with fresh coriander, rice cake and curry roasted seasonal vegetables (g)	21.50	
SHETLAND MUSSELS with white wine, tomato and basil (g)	Starter 7.95 Main 16.95	
PAN ROASTED LANGOUSTINES 6 or 10 with garlic and parsley butter (g)	16.95	28.95

CLASSICS

CLASSIC FISH AND CHIPS deep-fried local haddock fillet in chef 's own crispy batter, served with a garnish salad and homemade tartar sauce	14.95
ABERDEEN ANGUS RIBEYE 28-day aged 8oz Chunky chips, confit tomato, Portobello mushroom and salad (g)	24.95
RG STEAK BURGER toasted brioche bun, Orkney cheddar, caramelised red onion and streaky bacon	13.95

SCOTCH MEAT

with chunky chips, seasonal mix leaves, confit tomato, Portobello mushroom, beurre compose

ABERDEEN ANGUS BEEF - 28-day aged (Precook weight)		
SIRLOIN 8oz or 10 oz. (g)	19.95	24.95
FILLET 8 oz. or 10 oz. (g)	28.50	34.50
add peppercorn or whisky sauce		4.50

SIDES

HOME CUT CHUNKY CHIPS (g)	4.50
BUTTERED NEW BOILED POTATOES (g)	3.95
CREAMY MASH	3.95
SEASONAL MIXED VEGETABLES (g)	3.95
BEER BATTERED ONION RINGS	4.50
DRESSED MIX LEAVES (g)	3.95
BUTTERED BABY LEAF SPINACH (g)	4.50
GARLIC BREAD	3.95

Please note our dishes may contain one of the following allergens: Gluten, Peanuts, Soya, Lupin, Celery, Milk, Eggs, Sulphites, Mustard, Sesame, Nuts, Crustacean, Fish, Molluscs. If in doubt, please ask a member of staff. (g) Gluten Free (v) Vegetarian



