

# T H E C E L L A R



## Snacks

Soja's Bakehouse sourdough, whipped butter or potato Skordalia 6 (v, vg\*, gf\*)

Burrata, tomato & sherry fondue, sourdough crackers 10 (v)(gf\*)

Nocellara olives, oregano, chilli & lemon 5 (vg, gf)

Oaxacan roasted peanuts, lime 5 (vg, gf)

Padron peppers, mojo rojo, feta 8 (v, vg\*, gf)

Fish croquettes, Dill emulsion, cucumber & caper salsa 9

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## To Start

Stravaigin's own haggis, neeps & mash tatties 9/18

Stravaigin's own veggie haggis, neeps & mash tatties 8.5/17 (v)

Shetland mussels, Malaysian rendang broth, sourdough 11/21 (gf\*)

Seared cauliflower, ajo blanco, hazelnut, curry leaf 13.5 (vg)(gf\*)

Glenfeshie estate Mallard, parsnip, poached pear, almond 16 (gf)

Smoked haddie risotto, confit egg yolk, leeks, anster cheddar 13.5

## To Follow

Shetland hake, charred radichio, salsify, blood orange, fennel 27 (gf)

Charred hispi cabbage, lentil dahl, spiced tofu, cashew 18 (vg)

Glenfeshie Estate venison haunch, tenderstem broccoli, smoked potato, dukkah 28 (gf)

8oz Borders rump steak, bone marrow, hashbrown, shallot ketchup 32 (gf)

Jamaican coconut & scotch bonnet curry, pilau rice, paratha (gf\*)

with: grilled chicken thigh & potato 19.5

or king prawn & courgette 19.5

or sweet potato, chickpea & red pepper 17.5 (vg)

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Chilli & garlic greens 6.5 (vg\*, gf)

Chunky chips 6 (vg, gf\*)

Brandy & pepper sauce 3 (gf)

Mash tatties 6 (v, gf)

v: vegetarian, vg: vegan, gf: gluten free  
dishes marked with \* can be altered to meet dietary requirements on request  
please advise a member of staff if you have any allergies

Whisky cream 3 (v, gf)

Paratha 1.5 (vg)

Suppliers: John Vallance Seafood Specialists, Glasgow. John Gilmour Butchers, East Lothian. Soja's Bakehouse, Maryhill. Bavarian Bakehouse, Cumbernauld. Harvey and Brockless, Edinburgh. Barnhill Farms, Inchinnan.

A 10% discretionary service charge will be added to all tables