

T H E C E L L A R



Snacks

Soja's Bakehouse sourdough, whipped butter or Chickpea mutabal 6 (v, vg*, gf*)

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

Nocellara olives, oregano, chilli & lemon 5.5 (vg, gf)

Oaxacan roasted peanuts, lime 5 (vg, gf)

Crispy spanakopita rolls, matbutcha 8 (v)

Fish croquettes, Dill emulsion, cucumber & caper salsa 9

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*)

Border's lamb shoulder, whipped crowdie, asparagus, lamb fat crumb 15 (gf*)

Shime saba mackarel, mango, crab salad, saffron rouille 16

To Follow

Shetland cod, buttermilk dressing, wild garlic, jersey royals 28.5 (gf)

Char sui aubergine, jasmine rice cake, cashew furikake, pickled daikon 18 (vg) (gf)

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

Aged Ribeye , beef tallow roscoff, 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)

Baby potatoes, hot sauce, crème fraîche 6 (vg,gf)

Chilli & garlic greens 6.5 (vg*, gf)

Brandy & pepper sauce 3 (gf)

Paratha 1.5 (vg)

Whisky cream 3 (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