

# T H E C E L L A R



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

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

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

Crispy spanakopita rolls, matbutcha 8 (v)

Oaxacan roasted peanuts, lime 5 (vg, gf)

Fish croquettes, dill emulsion, cucumber & caper salsa 9

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\*)

Isle of White tomatoes, whipped highland crowdie, guanciale, pumpkin seed 14 (gf\*)

Shime saba mackarel, mango, crab salad, saffron rouille 15

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

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

Ayrshire pork belly, confit fennel, 'Nduja, salsa verde 27 (gf)

Aged Ribeye steak, pimientos asados, white onion salad 36 (gf)

Cambodian red curry, pilau rice, peanut sambal 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)

Almond & sumac gem salad, yoghurt & oregano dressing 6 (v)

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

Paratha 1.5 (vg)

Brandy & pepper sauce 3 (gf)

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

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, Turner and George

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