

Menu

CHARCUTERIE BOARD SELECTION OF CURED MEATS, BREADS & OILS 15'

SEAFOOD BOARD HOT SMOKED SALMON, OYSTERS, LANGOUSTINES, CHILLI AND LIME PRAWN SKEWERS, CROSTINIS, TARTARE & AIOLI 15'

MEZZE BOARD STUFFED VINE LEAVES, OLIVES, SUN-BLUSHED TOMATOES, FRESH FRUITS, CHEESE & HUMMUS 15'

CHIPS N' DIPS CLASSIC CORN CHIPS, ARTICHOKE & SPINACH, BEEF CHILLI HOUSE SALSA DIPS 10'

STARTERS

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| SOUP OF THE DAY -w/ BREAD & BUTTER | 4' |
| HAGGIS SCOTCH EGG -w/ HOMEMADE KETCHUP | 5' |
| GRILLED HALLOUMI -w/ SUN-BLUSHED TOMATO & PINE NUT SALAD | 6' |
| GRILLED LANGOUSTINES -w/ CRACKED PEPPER & LEMON AIOLI | 8' |
| SCALLOPS - w/ STORNOWAY BLACK PUDDING & PEA PUREE | 9' |

MAINS

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| THE BOTANIST BURGER HAND PRESSED BURGER WITH VIRGINA BACON & ORKNEY CHEDDAR, HOSERADISH SLAW & HANDCUT CHIPS | 12' |
| SWEET POTATO BURGER CHILLI, CORIANDER, RED ONION, SWEETCORN & CHICKPEA, HORSERADISH SLAW & HANDCUT CHIPS | 10' |
| JOLLY PIE OF THE DAY SEASONAL VEGETABLES & HANDCUT CHIPS | 13' |
| PECULIAR IPA BATTERED HADDOCK & CHIPS CRUSHED MINTED PEAS & TARTARE SAUCE | 13' |
| FILLET STEAK SANDWICH RED ONION CHUTNEY, PEPPERCORN SAUCE, HANDCUT CHIPS | 14' |
| HOUSE SALAD SMOKED CHICKEN, BACON & FIG WITH HONEY DRESSING | 12' |
| MONKFISH & PROSCIUTTO WHITE BEAN & WATERCRESS SALAD, ROAST CHERRY VINE TOMATOES & LEMON SABAYON | 18' |
| INDIVIDUAL BEEF WELLINGTON FONDANT POTATOES, WILTED GREENS & RED WINE SAUCE | 20' |

TAKE NOTE: A DISCRETIONARY 10% SERVICE CHARGE IS ADDED TO TABLES OF 10 AND ABOVE