

TERRACE MENU

LIGHT BITES

Sirloin steak ciabatta 25

Shallot puree, lamb's lettuce, garlic mayonnaise,
pickled shallot, pommes frites (1008 kcal)

Eggs Benedict 12

Ham (562 kcal)
Haggis (617 kcal)
Smoked salmon (538 kcal)
Spinach (482 kcal)

Smashed avocado 12

Sourdough, poached eggs, chilli oil, prosciutto
(253 Kcal)

SALADS

Burrata salad 18

Strawberries, basil, balsamic dressing, roasted
sunflower seeds (347 Kcal)

Classic Caesar salad 18

Prosciutto, egg, croutons (905 kcal)
Add chicken 2.5 (64 kcal)
Add smoked salmon 3.5 (57 kcal)

Plant based carrot salad with soya strips (vg) 12

Spiced ginger dressing, coriander, golden raisins,
croutons (272 Kcal)

SOUP

Cream of pea & broccoli 10

Crispy prosciutto, warm ciabatta, whipped
butter (422 kcal)

Plant based carrot & coriander (vg) 9

Warm ciabatta, vegan butter (374 Kcal)

SANDWICHES

*Sliced white or brown bloomer, house salad,
crisps. Gluten-free options available*

Mature cheddar & pickle 10 (599 kcal)

Smoked salmon, cucumber cream cheese 11 (732 kcal)

Egg mayonnaise & watercress 10 (689 kcal)

Wiltshire ham, mustard mayo, lettuce, tomato 10 (578 kcal)

MAINS

Hand picked beef burger 20

Cheese, bacon, sweet onion, lettuce, tomato, pickles,
mayonnaise, relish, mustard, triple cooked chips
(970 kcal)

Rosemary & lemon marinated chicken burger 20

Cheese, bacon, sweet onion, lettuce, tomato, pickles,
relish, garlic mayonnaise, triple cooked chips
(781 kcal)

Battered east coast haddock 21

Minted mushy peas, tartare sauce, triple cooked chips
(762 kcal)

Plant-based penne pasta (vg) 18

Seasonal tomatoes, wild leek, vegan cheese (505 kcal)

Spaghetti carbonara 19

(699 Kcal)

King prawn tagliolini 20

Tomato, caper, black olive, saffron (421 Kcal)

Native Scottish lobster

Half 35 (981 kcal) Whole 54 (1241 Kcal)

Grilled béarnaise sauce, pommes frites, tomato &
parmesan salad

This is a sample menu only. Prices and dishes correct at time of publishing.

A discretionary service charge of 12.5% will be added to your bill.

All our food is prepared in a kitchen where nuts, gluten and other allergens
are present and our menu descriptions do not include all ingredients. If more information about allergens is required,
please ask a member of the team. Prices inclusive of VAT at current rate. Adults need around 2000 kcal per day.

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SWEET

Homemade plain & fruit scones 6
Clotted cream, strawberry jam (616 kcal)

Cake of the day 5
Ask for details

Strawberries & cream GF 10
Vanilla panna cotta, elderflower, white balsamic
(477 Kcal)

Homemade strawberry jam sponge 9
Crème fraîche ice cream (876 Kcal)

Plant based new season rhubarb tart (vg) 10
Ginger ice cream (423 Kcal)

COCKTAILS

Raspberry Caprioska 13
Maker's Mark bourbon muddled with brown sugar
and orange bitters

Espresso Martini 13
Vodka, muddled with raspberry, lime and sugar

Ushers Whisky Mac 13
Whisky, ginger wine, shaken with lemon and honey
then topped with a smoky whisky

Kumquat Margarita 13
Tequila, kumquat liqueur, agave nectar and fresh lime
juice. A new twist on a Mexican classic

Strawberry Daiquiri 13
White rum, with strawberry puree and a
splash of lime juice

MOCKTAILS

Pomegranate Peach 6
Pomegranate, elderflower, white peach, lemon, topped
with soda

Tropicali 8
Caleno juniper & Inca berry spritz, pineapple,
lime and vanilla shaken and garnished with mint

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