

The Devil's Advocate Lunch Menu

Starters

Cullen Skink, Arbroath smokies,
leeks, crispy onions
£6

Seasonal soup of the day,
sourdough bread
£5

Tanqueray 10 & beetroot cured
salmon, salmon roe, spiced red
cabbage, crème fraiche
£8

Caesar salad, sourdough toast,
salted anchovy & aged parmesan
£7
with corn fed chicken & bacon
£9

Figs in blanket terrine, pickled
sprout, apple and stem ginger
chutney
£7.5

Mains

Ploughman's: Dunlop cheddar,
Strathdon blue, manchego, ham
hock, chutney, pickles, grapes &
sourdough
£15

Tweed valley beef burger, Dunlop
cheddar, smoked streaky bacon,
tomato relish, mayo, pickle,
brioche & hand cut chips
£15

Crisp polenta, wilted greens,
Dunlop cheddar, poached egg &
truffle hollandaise
£14

Cashew nut & chickpea curry,
almond yogurt, coriander lime
with winter squash Pakora
£14

Picanha, smoked paprika, garlic,
chimichurri & hand cut chips
£23

North Atlantic Cod in tempura
batter, hand cut chips, tartar
sauce
£16

Sides

Hand cut chips
Buttered new potatoes
Wilted greens
Green salad
£3.50

Desserts

Caramelised milk chocolate mousse,
passion fruit curd, pecans
£5

Baked yoghurt, poached fruits, lemon
shortbread crumb
£5

Rum & maple roast pineapple,
coconut cream, chilli & raspberry
£5

Cheese board, oaties, quince
£7.5

Please advise us of dietary requirements
All dishes are seasonal and subject to supplier availability
Allergen information available, please ask your server
A discretionary 10% service charge will be applied to tables of 8 or more

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Starters

Cullen Skink, Arbroath smokies, leeks, crispy onions
£6

Seasonal soup of the day, sourdough bread
£5

Charcuterie board
Homemade duck rillettes & a daily changing selection
from east coast cured
£20

Terrine & cheese
Dunlop cheddar, Strathdon blue, ham hock, daily
terrines, pickles, grapes & sourdough
£15

Tanqueray 10 & beetroot cured salmon, salmon roe,
spiced red cabbage, crème fraiche
£8

Caesar salad, sourdough toast, salted anchovy & aged
parmesan
£7
-with corn fed chicken & bacon
£9

Sides

Hand cut chips
Garlic chips
Truffle hollandaise chips
Buttered new potatoes
Wilted greens
£3.5

Mains

Ox cheek braised in red wine, potato puree, cardamom &
maple carrot, crispy shallot
£19

Cashew nut & chickpea curry, almond yogurt, coriander
lime with winter squash Pakora
£15

Lamb rump, root vegetable & puy lentil cassoulet,
horseradish & soft herb crème fraiche
£19

Picanha, smoked paprika, garlic, chimichurri & hand cut
chips.
£23

Baked cod fillet, pistachio crust, Jerusalem artichoke,
leek & preserved lemon
£19

Pan fried pork fillet, sweet potato puree & chorizo,
crispy kale
£20

Crisp polenta, wilted greens, Dunlop cheddar, poached
egg & truffle hollandaise
£15