

The Devil's Advocate Lunch Menu

Starters

Seasonal soup of the day,
sourdough, salted butter
£5

Terrine and cheese
Scottish cheeses, daily terrine,
pickles, grapes & sourdough
£8/£15

Smoked Fish board
Hot and cold smoked salmon,
Arbroath smokie paté, pickles,
beets, sourdough
£9/£18.50

Sweetcorn and chickpea fritters,
pickled spiced red onions, mint,
sumac yoghurt
£7.50

Crispy black haggis, swede, roast
red pepper tomato jam
£7.50

Mains

Local beef burger, Dunlop cheddar,
cured bacon, baby gem, cherry
tomato relish, hand cut chips
£16

Roasted cauliflower with chilies,
tahini yoghurt, lemon zest
dressing, pomegranate, toasted
pumpkin, sesame & nigella seeds
£12.50

North Atlantic cod in Tempest
Helles beer batter, handcut chips,
tartare sauce
£16

Orzo pasta, courgette, garden
peas, soft sheep cheese, lemon,
mint
£12.50

Braised lamb shoulder, rainbow
chard, spinach, seared aubergine,
garlic mayo
£13

28 day matured Picanha, grilled to
medium rare, hand cut chips,
roasted tomato and your choice of
sauce

Sauces - chimichurri, whisky and
peppercorn, garlic, béarnaise
£23

Sides

Hand cut chips
Roasted potatoes
Wilted greens
Green salad
£3.50

Desserts

Cardamom chocolate mousse,
passionfruit curd, almonds
£5

Rum roast pineapple, coconut cream &
toasted raspberry
£5

Buttermilk panna cotta, rhubarb &
shortbread crumble
£5

Scottish cheese board, homemade
chutney, oatcakes
£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

The Devil's Advocate

Starters

Seasonal soup of the day, sourdough, salted butter
£5

Charcuterie board
Pork rillettes and a daily selection from East Coast
Cured
£10/£20

Terrine and cheese
Scottish cheeses, daily terrine, pickles, grapes &
sourdough
£8/£15

Smoked Fish board
Hot and cold smoked salmon, Arbroath smokie paté,
pickles, beets, sourdough
£9/£18.50

Sweetcorn and chickpea fritters,
pickled spiced red onions, mint, sumac yoghurt
£7.50

Crispy black haggis, swede, roast red pepper tomato jam
£7.50

Sautéed spinach & wild mushrooms, garlic puree,
croutons, soft herbs
£8.50

Braised lamb shoulder, rainbow chard, spinach, seared
aubergine, garlic mayo
£9

Mains

Corn fed chicken breast, pine nuts, sun blushed tomato,
basil, olives, roast potatoes
£16.50

Lamb rump, silver skin onions, garden peas, onion
puree, crispy shallots & sage
£18

Roasted cauliflower with chilies, tahini yoghurt, lemon
zest dressing, pomegranate, toasted pumpkin, sesame &
nigella seeds
£12.50

Cider brined pork chop, savoy cabbage, pancetta, sweet
potato puree, apple
£20

Orzo pasta, courgette, garden peas, soft sheep cheese,
lemon, mint
£12.50

Cod, tenderstem broccoli, clams, roast new potatoes,
bloody mary salsa
£20

Grill Section

28 day matured prime Scottish beef grilled to medium
rare, served with hand cut chips, roasted tomato and
your choice of sauce

Picanha £23

Ribeye £26

Sirloin £32

Sauces - chimichurri, whisky and peppercorn, garlic,
béarnaise

Sides

Hand cut chips, Garlic chips, Parmesan & truffle chips, Roasted potatoes, Wilted greens
All £3.5

Please advise us of dietary requirements. Allergen information available, please ask.
A discretionary 10% service charge will be applied to tables of 8 or more