

The Devil's Advocate

Lunch Menu

Starters

Potato & nutmeg soup, black haggis, fried shallot
(Vegetarian available)
£5

Cullen Skink, Arbroath smokie & chives
£8

Sautéed spinach & wild mushrooms, garlic puree, croutons, soft herbs
£7/13

Date, walnut & blue murder croquette, roasted capsicum relish
£7

Boards

Festive

Fried brie, pigs in blanket, pork & cranberry terrine, remoulade
£9/£18

Smoked Fish

Hot and cold smoked salmon, smoked mussels, pickles & sourdough
£9/£18

Charcuterie

Daily selection from East Coast Cured and Pork rillettes
£10/£20

Mains

Tweed Valley beef burger, cheddar, smoked bacon, baby gem, tomato relish, mayonnaise, hand cut chips
£16

Roast cauliflower, Pumpkin, tahini, sumac, pomegranate & toasted seeds
£13

Braised Jacobs ladder, mashed potato, lingonberry & maple glazed carrots
£19

Crispy polenta, wild mushrooms, Dunlop cheddar, fig, & hazelnut crumb
£14

North Atlantic cod in Tempest Helles batter, chips, tartar sauce
£16

28-day matured Ribeye (8oz), grilled medium rare, hand cut chips, roasted tomato, whisky & peppercorn sauce
£26

Pork chop, spiced red cabbage, roast Jerusalem artichoke & pancetta
£19

Sides

Hand cut chips, Garlic chips, Parmesan & truffle chips, Roast potatoes, Wilted greens or side salad
£3.50

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

The Devil's Advocate

Dinner Menu

Starters

Potato & nutmeg soup, black haggis, fried shallot
(Vegetarian available)
£5

Cullen Skink, Arbroath smokie & chives
£8

Date, walnut & blue murder croquette, roasted capsicum relish
£7

Rare roasted beef, pickled mushroom, shaved parmesan & truffle
£9

Boards

Festive

Fried brie, pigs in blanket, pork & cranberry terrine, remoulade
£9/£18

Smoked Fish

Hot and cold smoked salmon, smoked mussels, pickles & sourdough
£9/£18

Charcuterie

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

Mains

Braised Jacobs ladder, mashed potato, lingonberry, & maple glazed carrots
£19

Lamb rump, apricot & chick pea tagine, harissa, mint yogurt
£20

Roast cauliflower, pumpkin, tahini, sumac, pomegranate & toasted seeds
£13

Pork chop, spiced red cabbage, roast Jerusalem artichoke & pancetta
£19

Crispy polenta, wild mushrooms, Dunlop cheddar, fig & hazelnut crumb
£14

Cod, curried cauliflower, capers, celeriac puree, apple & raisins
£18

Darne of salmon, sweet potato, fennel, beetroot, & orange
£19

Grill Section

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

Picanha (8oz) £23

Ribeye (8oz) £26

T-Bone (14oz) £36

Sauces – chimichurri, whisky & peppercorn, garlic puree

Sides

Hand cut chips, Garlic chips, Parmesan & truffle chips, Roast potatoes, Wilted greens
All £3.50

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