

The Devil's Advocate

Evening Menu

Starters

Soup of the day, sourdough, salted butter **£7**

Crispy black haggis, mango & chilli chutney
(vegetarian alternative available) **£8**

Chicken wings, Laphroaig whisky & chipotle BBQ sauce
£9.5 / £13.5

Corn, mint & courgette fritters, rocket, red pepper jam
£7.5

Confit pork belly, celeriac remoulade,
pear & raspberry chutney **£9.5**

Sharing Platters

Smoked Fish

Hot and cold smoked salmon, Arbroath smokie pâté,
smoked mussels, caper berries, tartar sauce,
sourdough, oat cakes, pickles
£14 / £21

Charcuterie

Today's selection of East Coast Cured charcuterie,
Blue Murder, Isle of Mull Cheddar, chutney,
pickles, oat cakes, sourdough
£14 / £21

Sides

Puy lentils & bulgur wheat **£4.5**

Truffle & parmesan chips **£5**

Rocket & parmesan salad **£4**

Steamed green vegetables **£4**

Garlic chips **£4.5**

Chips **£4**

Mains

Pork chop, smoked paprika, aubergine compote, basil,
slow roast cherry tomato & garlic purée **£20**

Chicken breast, Jerusalem artichokes, tarragon,
pancetta, wild mushrooms **£20**

Venison haunch, shallots, peas, purple broccoli,
Blue Murder & smoked bacon **£23**

Tempura battered haddock, sweet potato & chickpea
curry, toasted coconut, coconut yoghurt **£20**

Puy lentils & toasted bulgur wheat, charred vegetables,
red pepper & chilli hummus, toasted seeds, feta cheese,
pomegranate vinaigrette **£18**

Baked butternut squash, sweet potato & chickpea curry,
toasted coconut, coconut yoghurt **£18**

Steaks

All steaks are 28-day dry aged and specially
selected by John Ritchie, Master Butcher at
John Gilmour Butchers

8 oz Rib eye steak **£28**

8 oz Sirloin steak **£27**

9 oz Rump Fillet steak **£27**

Served with chips and a choice of
Laphroaig whisky & peppercorn or garlic sauce

Let us know of any dietary requirements. Allergen information available, please ask.
Please note that a discretionary service charge of 10% will be added to your bill.
100% of this goes to The Devil's Advocate team.