

The Devil's Advocate

Evening Menu

Starters

Soup of the day, sourdough, butter **£7.5**

Black haggis, parsley purée, rocket,
Jerusalem artichoke crisp, pomegranate molasses
(vegetarian alternative available) **£9.5**

Burrata & courgette salad, roasted golden beetroot,
sage infused honey **£9.5**

Smoked mackerel pâté, anchovy salsa, brioche crostini,
rocket, lemon emulsion **£9**

Isle of Mull Cheddar arancini, pea shoots,
pickled fennel, saffron **£10.5**

Mains

Battered Scottish haddock, tartare sauce,
lemon, chips **£19**

Haunch of Scottish venison, blackberries,
fondant leek, salsa verde,
king oyster mushroom **£24**

Wild garlic & broad bean linguine, pecorino,
crispy capers **£18**

Pan roast chicken breast, sweet pepper tabbouleh,
Tenderstem broccoli, sweetcorn purée,
harissa natural yoghurt **£22.5**

Honey cider pork chop, spring vegetables,
brown butter carrot purée, crispy kale, jus **£20**

Sharing Platters

Smoked Fish

Hot & cold smoked Scottish salmon,
smoked mackerel pâté, crispy anchovies, tartare
sauce, sourdough, oatcakes, pickles
£18 / £28

Charcuterie

Today's selection of charcuterie meats &
Scottish cheeses, chicken liver pâté,
fruit, chutney, sourdough, pickles, oatcakes
£18 / £28

Steaks

All steaks are specially selected by John Ritchie,
Master Butcher at John Gilmour Butchers

8oz prime 28-day aged rib eye steak **£33**

10oz 28-day aged bavette steak **£29**

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

Sides

Tempura Tenderstem broccoli, miso,
toasted seeds **£6.5**

Rocket, pecorino & cherry tomato salad **£5**

Truffle & parmesan chips **£6**

Confit garlic chips **£5 / Chips £4.5**

Let us know in advance of any dietary requirements or allergens.

Due to the seasonal nature of our menus, some dishes may change without prior notice, we apologise for any inconvenience this may cause.

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.