



# PRE THEATRE MENU

2 COURSE £13.95 | 3 COURSE £15.95

## STARTERS

### TODAY'S SOUP

*Fresh crusty bread (v)*

### CHICKEN LIVER PARFAIT

*'Old Fashioned' chutney,  
PX Sherry dressing, oatcakes*

### STEAMED SCOTTISH MUSSELS

*Cider, leeks & nduja,  
crusty bread*

*(£2 supplement)*

### ROAST BEETROOT

*Carrot purée, pickled vegetable,  
hazelnut crumb, harissa oil (v)*

### GIN MARTINI CURED SALMON

*Pickled cucumber & dill, crème fraiche,  
capers, cocktail olive tapenade*

## MAIN COURSES

### THE SPIRITUALIST BURGER

*Applewood cheese, tomato, baby gem, toasted bun, fries*

### FISH SUPPER

*Battered Peterhead haddock, mushy peas, tartare sauce, lemon*

### CHESTNUT MUSHROOM & SPINACH RISOTTO

*Pearl barley, sage, Taleggio, truffle (v)*

### VENISON & RED WINE RAGU

*Rigatoni pasta, grated Parmesan Reggiano*

### NEW SEASON LAMB

*Soft polenta, minted greens, harissa, crispy feta*

### STEAK FRITES

*Chargrilled flat iron steak, fries, peppercorn & cognac sauce*

*(£3 supplement)*

## DESSERTS

### STICKY TOFFEE PUDDING

*Toffee sauce, vanilla ice cream*

### SELECTION OF ICE CREAM

*Shortbread*

### COINTREAU CHEESECAKE

*Caramelised Orange*

### SELECTION OF SCOTTISH CHEESE

*House chutney & oatcakes*

*(£2 Supplement)*

## SIDES

£3.50 each

**HAND CUT CHIPS** *Sea Salt*

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**ROAST AYRSHIRE NEW POTATOES** *Mint & Garlic*

**SAUTÉED GREENS** *Rosemary Butter*

**GREEN SALAD** *House Dressing*

**ROAST ROOT VEGETABLES** *Maple Glaze*

**CARROT & RADISH SLAW** *Wasabi Mayo*

**CHESTNUT MUSHROOMS** *Nduja*

*All our food and drink is prepared in a kitchen where cross contamination may occur and our menu descriptions do not include all ingredients.  
Full allergen information is available upon request. If you have a question, food allergy or intolerance, please let us know before placing your order.*