



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.*