



NIBBLES TO SHARE

VINCI OLIVES	3.95
<i>Mediterranean</i>	
LOAF OF BREAD	5.95
<i>black olive tapenade, olive oil</i>	
HUMMUS & FLATBREADS	5.95
<i>chick pea, tahini, cumin, lemon</i>	
SCOTTISH CHARCUTERIE BOARD (for 2)	15.95
<i>venison salami, chorizo curado, salami picante, sun dried tomatoes, onion chutney, mozzarella bocconcini , artisan bread</i>	



STARTERS

CREAM OF MUSHROOM	5.95
<i>micro herb, truffle oil, artisan bread</i>	
HAGGIS SPRING ROLLS	7.95
<i>spiced plum sauce (Vegetarian option available)</i>	
CULLEN SKINK	7.50
<i>traditional fish chowder, artisan bread</i>	
PAN FRIED SPICY TIGER PRAWNS	8.95
<i>cherry tomatoes, sauce vierge, mixed leaves</i>	
CHICKEN & DUCK LIVER TERRINE	7.50
<i>sourdough toast, beetroot chutney</i>	
WILD MUSHROOM CROSTINI (V)	7.50
<i>garlic and herb butter sauce, mixed leaves</i>	
SPICY LAMB CIGARS	8.50
<i>pastry, spiced lamb, feta, fig & date chutney</i>	
SCOTTISH SALMON THREE WAYS	8.95
<i>Talisker cured, smoked, hot smoked salmon, caper berries, lemon, crème fraiche</i>	

MEAT & FISH MAINS

HAGGIS15.95

bashed neeps, mashed potato, crispy leeks, whisky sauce.

(Recommended Whisky - Ardbeg Uigeadail - spicy and deep smoky flavours)

WHISKI'S HADDOCK & CHIPS.....15.95

rolled & breaded east coast haddock, panko crumb, chunky chips, peas, lemon, tartare sauce

(Recommended Whisky – Glenkinchie 12yo - touch of sweetness)

STEAK & ALE MUSHROOM PIE.....17.50

truffle mash, roasted carrot and green beans

(Recommended Whisky – Glendronach 18yo, rich flavoured stewed fruit, spices)

FREE RANGE CHICKEN SUPREME.....18.95

dauphinoise potatoes, baby carrots, broccoli, dried serrano ham, leeks and wild mushroom jus

(Recommended Whisky – Glenmorangie Nectar D'Or - sweet honey flavour)

SCOTTISH SALMON.....19.50

herb mash, pepper and aubergine compote, roasted courgette, saffron & coriander sauce

(Recommended Whisky – Balvenie 17yo - dark chocolate and dark fruits)

LOBSTER MACARONI CHEESE.....19.95

Scottish lobster, cheddar, parmesan and gruyere cheese macaroni

(Recommended Whisky – Talisker 10yo - spicy notes)

BRAISED PERTSHIRE LAMB SHOULDER.....19.50

sautéed potatoes, glazed parsnip, carrots, shallots, thyme jus and mint sauce

(Recommended Whisky – Bunnahabhain 12yo)

VENISON LOIN.....24.50

sautéed potatoes, caramelised braised red cabbage, red wine and tarragon jus

(Recommended Whisky – Bowmore 12 YO - peaty notes goes well...!)

SIDES

CHUNKY CHIPS.....3.50

CAJUN SPICY CHUNKY CHIPS.....4.25

TRUFFLE & PARMESAN CHIPS.....4.50

ROASTED CHANTENAY CARROTS.....4.00

DAUPHINOISE POTATOES.....4.00

ONION RINGS.....4.50

MIXED LEAF SALAD 4.50



STEAKS

Taste the finest Scottish Beef from John Gilmour butcher, sourced from farms in the Scottish borders, grass fed and dry aged matured for 35 Days, chargrilled, served with chunky chips, roast tomato and mixed leaf salad

RUMP STEAK (227g)	19.50
SIRLOIN STEAK (280g)	26.95
RIB EYE STEAK (280g)	27.95
FILLET STEAK (227g)	29.95
CHATEAUBRIAND <i>includes two sauces</i>	59.95
ADD Chargrilled King Prawns	5.50

STEAK SAUCES

PEPPER SAUCE	3.00
ARDBEG WHISKY	4.00
BEARNAISE SAUCE	3.00
WHISKY MUSHROOM SAUCE	3.50
CHIMICHURRI	3.00

BURGERS

WHISKI'S BURGER	14.95
<i>smokey Scottish cheese, cured bacon, onion chutney, chunky chips</i>	
HAGGIS BURGER	14.95
<i>Scottish beef burger topped with haggis, chunky chips</i>	



VEGETARIAN & SALADS

THREE CHEESE MACARONI	12.95
<i>Scottish cheddar, parmesan and gruyere cheese</i>	
VEGETARIAN HAGGIS	15.95
<i>bashed neeps, mashed potato, crispy leek, whisky sauce</i>	
TARRAGONA SALAD	11.95
<i>dressed rocket leaves, roast peppers, goats cheese, toasted almonds, balsamic reduction</i>	
TARRAGONA CHARGRILLED CHICKEN SALAD	14.95
CAESAR SALAD	11.50
CAESAR CHARGRILLED CHICKEN SALAD	14.50
STILTON, PEAR & THYME TART	12.95
<i>apple, celery, rocket and walnut salad, balsamic reduction</i>	



DESSERTS

- STICKY TOFFEE PUDDING.....7.95**
salted caramel sauce, vanilla ice cream
(Recommended Whisky – Glendronach 12 YO - goes well with chocolate!)
- WHITE CHOCOLATE CRÈME BRULEE.....7.50**
shortbread
- WHISKI CRANACHAN.....7.95**
vanilla cream, honey, whisky soaked raspberries, toasted oats and raspberry gel
(Recommended Whisky – Glenmorangie Nectar Dor - sweet & spicy)
- BAKED APPLE TARTE TATIN.....7.95**
vanilla ice cream
- CHOCOLATE & MALT TART.....7.95**
passion fruit, vanilla ice cream
(Recommended Whisky – Dalwhinnie 15 YO - goes well with chocolate!)
- SELECTION OF LUXURY ICE CREAM6.50**
hot chocolate sauce.....2.00



CHEESE

- SCOTTISH CHEESE SELECTION.....9.95**
biscuits, fig and date chutney, grapes, the cheeses selected are:

STRATHDON BLUE

Creamy blue cheese, cheese a rich, creamy texture and a luscious, mellow yet aromatic taste/aroma. Strathdon Blue is created using vegetarian rennet, meaning the cheese is suitable for vegetarians.

Suggested Whisky
Bowmore 12yo

AULD REEKIE

A smoked cheese that 'reeks' of flavour! Smoked using traditional methods with whisky soaked oak shavings, it's firm in texture with a wide range of smokey notes to savour. 'Auld Reekie' is a nickname often given to the city of Edinburgh.

Suggested Whisky
Jura Superstition

BONNET

A mature goats milk cheese made at the Dunlop Dairy with a semi soft fudge like texture that melts in the mouth. It has a medium goaty flavour with a subtle citrusy tang with a slightly floral finish

Suggested Whisky
Glen Garioch 12yo

OLD LOCHNAGAR

Made using traditional family methods and recipes. This cheese is rich and fruity with a sharp bite. Matured for around 12 months to give a complex nutty flavour.

Suggested Whisky
Tobermory 12yo

LEGAL INFORMATION:

All weights are approximate (uncooked). Photography is for illustration purposes only. All items are subject to availability. All prices are inclusive of VAT. Sadly we cannot guarantee any items on the menu are free from traces of nuts. (V) is for Vegetarian. The management reserve the right to cancel/amend or change items on the menu without notice. A discretionary service charge will be added to parties of 6 or more. The 14 main food allergens listed by the EU in the new regulations are not listed on this menu therefore the customer should ask staff and management for further information on this menu's dish allergen information.