



TO SHARE / STARTERS

VINCI OLIVES (VG) Mediterranean	3.90
LOAF OF BREAD (VG) black olive tapenade, olive oil	5.90
HUMMUS & FLATBREADS (VG) chick pea, tahini, cumin, lemon	5.90
HAGGIS SPRING ROLLS (VG option available) spiced plum sauce (Vegetarian option available)	8.50
SPICED LAMB CIGARS spiced lamb, pastry, raita	9.50
CHARCUTERIE BOARD (for 2) venison salami, chorizo curado, salami picante, sun dried tomatoes, onion chutney, mozzarella bocconcini, artisan bread	15.90
CREAM OF MUSHROOM SOUP (V) micro herb, truffle oil, artisan bread	5.50
CULLEN SKINK traditional fish chowder, artisan bread	7.90
PAN FRIED SPICY TIGER PRAWNS cherry tomatoes, sauce vierge, toasted sourdough	9.50
CHICKEN & DUCK LIVER TERRINE sourdough toast, beetroot chutney	7.90
WILD MUSHROOM CROSTINI (V) garlic and herb butter sauce, mixed leaves	7.50
SCOTTISH SALMON THREE WAYS Talisker cured salmon, smoked salmon, hot smoked salmon, caper berries, lemon, crème fraiche	9.90



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MAINS

WHISKI'S HADDOCK & CHIPS	15.90
rolled & breaded east coast haddock, panko crumb, chunky chips, peas, lemon, tartare sauce (Whisky – Glenkinchie 12yo - touch of sweetness - 7.9)	
HAGGIS	15.50
bashed neeps, mashed potato, crispy leeks, whisky sauce. (Whisky - Ardbeg Uigeadail - spicy and deep smoky flavours - 9.5)	
STEAK & ALE PIE	17.50
truffle mash, roasted carrot, mangetout (Whisky – Glendronach 12yo, rich flavoured stewed fruit, spices - 7.5)	
ROAST BREAST OF CHICKEN SUPREME	18.90
dauphinoise potatoes, caramelised carrots, broccoli, dried serrano ham, leeks and mushroom jus (Whisky – Glenmorangie Nectar D'Or - sweet honey flavour - 9.50)	
SCOTTISH SALMON	18.70
sautéed leeks and carrot, kale, pea shoot, saffron & coriander sauce (Whisky – Balvenie 12yo - dark chocolate and raspberries - 7.50)	
LOBSTER MACARONI CHEESE	19.50
lobster, cheddar, parmesan, blue cheese, gruyere cheese macaroni (Whisky – Bunnahabhain 12yo—vanilla and light smokiness - 7.50)	
BRAISED PERTSHIRE LAMB SHOULDER	19.90
sautéed potatoes, glazed parsnip, carrots, shallots, mangetout, thyme jus and mint sauce (Whisky – Talisker 10yo - fruit sweetness and spicy notes - 7.50)	
VENISON LOIN	24.50
sautéed potatoes, caramelised braised red cabbage, baby carrots, pea shoot red wine and tarragon jus (Whisky – Bowmore 12 YO - peaty notes goes well...! - 7.50)	

SIDES

CHUNKY CHIPS	3.90
CAJUN SPICY CHUNKY CHIPS	3.90
TRUFFLE & PARMESAN CHIPS	4.50
ROASTED CHANTENAY CARROTS	3.90
DAUPHINOISE POTATOES	3.90
ONION RINGS	3.90
ROCKET & PARMESAN SALAD	3.90
BROCCOLI CHEESE	3.90
CAULIFLOWER CHEESE	3.90
GARLIC BREAD	4.50



CHAR GRILL

Taste the finest Scottish Beef from our local butcher John Gilmour, 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)	25.90
RIB EYE STEAK (280g)	26.90
FILLET STEAK (227g)	29.90
CHATEAUBRIAND (500g) for 2 people	59.90
ADD Chargrilled King Prawns	6.50

SAUCES - 3

Pepper | Bearnaise | Chimichurri | Whisky Mushroom | Ardbeg Whisky

BURGERS

Hand-made Scottish beef burgers, baby gem, gherkins, onion chutney, tomato, coleslaw, burger relish and chunky chips

CLASSIC BURGER	11.90
BLUE CHEESE BURGER	13.50
WHISKI'S BURGER	14.90
smokey Scottish cheese, cured bacon, onion chutney, chunky chips	
HAGGIS BURGER	14.90
Scottish beef burger topped with haggis, chunky chips	
MOVING MOUNTAIN BURGER (VG)	13.50
Vegan burger, chunky chips with vegan cheese	

VEGETARIAN (V) VEGAN (VG) & SALADS

WILD MUSHROOM & PEA RISOTTO (VG)	12.50
GOATS CHEESE, SUNDRIED TOMATO AND BASIL TART (V)	13.90
apple, celery, rocket, red onion and cherry tomato salad, balsamic reduction	
FOUR CHEESE MACARONI (V)	11.90
Scottish cheddar, blue cheese, parmesan, gruyere cheese, garlic bread	
VEGETARIAN HAGGIS (VG)	15.50
bashed neeps, mashed potato, crispy leek, whisky sauce	
TARRAGONA SALAD (VG available with smoked tofu)	10.90
dressed rocket leaves, red onion, roast peppers, goats cheese, pomegranate, balsamic reduction	
- with chicken	13.90
CAESAR SALAD	10.50
Cos lettuce, crouton, parmesan cheese, boiled egg, anchovies with Caesar dressing	
- with chicken	13.50



DESSERTS

STICKY TOFFEE PUDDING	8.50
salted caramel sauce, vanilla ice cream (Whisky – Glendronach 12 YO - goes well with toffee! 7.50)	
WHITE CHOCOLATE CRÈME BRULEE	7.50
shortbread (Whisky – Bunnahabhain 12yo - vanilla and light smokiness - 7.50)	
WHISKI CRANACHAN	7.90
vanilla cream, honey, whisky soaked raspberries, toasted oats and raspberry gel (Whisky – Lagavulin 16yo - rich, smoky and spicy - 8.90)	
BAKED APPLE TARTE TATIN	8.50
vanilla ice cream (Whisky – Glenmorangie Nectar Dor - sweet & spicy - 9.50)	
CHOCOLATE FONDANT	8.00
vanilla ice cream (Whisky – Dalwhinnie 15 YO - goes well with chocolate! - 7.50)	
SELECTION OF LUXURY ICE CREAM	6.00
hot chocolate sauce	2.00
MANGO SORBET (VG)	6.00
SCOTTISH CHEESE SELECTION	12.00
biscuits, fig and date chutney, grapes, the cheeses selected are:	

STRATHDON BLUE	AULD REEKIE	BONNET	OLD LOCHNAGAR
Creamy blue cheese, cheese.	A smoked cheese that 'reeks' of flavour!	A mature goats milk cheese made at the Dunlop Dairy	This cheese is rich and fruity with a sharp bite.
Suggested Whisky Bowmore 12yo - 7.5	Suggested Whisky Jura 12yo - 8.5	Suggested Whisky Glen Garioch Founders Reserve - 6.5	Suggested Whisky Balvenie Double Wood - 7.5

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.

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