### Snacks.

| Smoked Almonds (vg)                                                                                              | 5    |
|------------------------------------------------------------------------------------------------------------------|------|
| Corn Tortillas & Smashed Avocado (vg)                                                                            | 4    |
| Gordal Olives (vg)                                                                                               | 4.5  |
| Company Bakery Sourdough (v / vg available)<br>Salted Butter                                                     | 4    |
| Starters.                                                                                                        |      |
| Southpour Soup of the Day (v / vg available)<br>Company Bakery Sourdough, Salted Butter – Ask Server for Details | 5.5  |
| Tempura Fried Enoki Mushrooms (vg)<br>Green Goddess Dressing                                                     | 6    |
| Brisket Tacos<br>Avocado, Salsa, Tortillas                                                                       | 7.5  |
| Duck Rillettes<br>Cornichons, Farmhouse Chutney                                                                  | 9    |
| Grilled Monkfish Satay Skewers<br>Miso & Peanut Sauce, Lime                                                      | 10.5 |
| Roasted Squash & Whipped Feta Salad (vg)<br>Crispy Sage, Pickled Red Onions, Chimichurri                         | 7.5  |
| Spiced Crab & Fennel Fritter<br>Brown Crab Aioli, Chervil                                                        | 8.5  |
| Torched Mackerel<br>Crème Fraiche, Roasted Beetroot, Apple, Sorrel, Hazelnuts                                    | 6    |

### Steak & Wine

7oz Flat Iron Steak, Extra Crispy Fries, Rocket Salad, Chimichurri & a Glass of Short Mile Bay Available Wednesday & Thursday

# Sharing Boards.

19 each

20

Scottish Cheeseboard (v) Selection of Scottish Cheeses, Oatcakes, Apple, Farmhouse Chutney

Charcuterie Board Duck Rillettes, Serrano Ham, Honey Roast Ham, Cornichons, Farmhouse Chutney, Toasted Sourdough

Nautical Board Smoked Salmon, Apple Cured Mackerel, Dressed Crab, Brown Crab Aioli, Lemon, Toasted Sourdough

## See Board for Daily Specials.

#### Sides.

| Fries (vg)                                            | 3.5 |
|-------------------------------------------------------|-----|
| Hand-Cut Chips (vg)                                   | 3.5 |
| Crispy Potato Rostis, Parmesan (v)                    | 4.5 |
| Charred Tenderstem, Toasted Almonds, Chimichurri (vg) | 4.5 |
| Garden Salad (vg)                                     | 3.5 |

| Bottle & Board                                          |    |
|---------------------------------------------------------|----|
| ny of our Sharing Boards & a Bottle of<br>nort Mile Bay | 40 |

### Mains.

| Aubergine Schnitzel (vg)<br>Katsu Curry Sauce, Steamed Rice, Pickles                                                                                                    | 12          |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------|
| Crispy Fried Burrata (v)<br>Avocado, Seasonal Leaves, Charred Tenderstem, Chia Seeds,<br>Green Goddess Dressing                                                         | 17          |
| Southpour Beef Burger<br>Chargrilled Steak Burger, Monterey Jack Cheddar, Burger Relish,<br>Gem Lettuce, Dill Pickle, Plum Tomatoes, Sesame Brioche Bun, Extra Crispy F | 16<br>Tries |
| Stuffed Squid<br>Chorizo Rice, Charred Tenderstem, Chimichurri                                                                                                          | 15.5        |
| Battered Haddock & Chips<br>Beer Battered Haddock, Hand-Cut Chips, Mushy Peas, Tartar Sauce, Lemon                                                                      | 18          |
| Steak Frites<br>7oz Flat Iron Steak, Extra Crispy Fries, Rocket Salad, Chimichurri                                                                                      | 17          |
| Baked Beetroot Salad (v / vg available)<br>Candied Walnut Crumble, Ashed Goat's Cheese, Orange,<br>Radish, Leaves                                                       | 12          |

### Desserts.

| Banana Bread & Butter Pudding (v)<br>Tonka Bean Custard                              | 6   |
|--------------------------------------------------------------------------------------|-----|
| Caramelised Apple Crumble (v / vg available)<br>Arran Dairies Rum & Raisin Ice Cream | 5   |
| Selection of Arran Dairies Ice Cream (v / vg available)<br>Ask Server for Details    | 3.5 |



For our guests with allergies or special dietary needs: We prepare and serve products that contain all 14 major allergens. Although we and our suppliers take every care in preparing your meal, regular kitchen operations across our supply chain involve shared cooking and preparation areas. For these reasons, we cannot guarantee that any menu item will be completely free of allergens. Scan here for this menus detailed dietary and allergen information.

