

HOT DRINKS

Fairtrade coffee	
Flat white	£2.05
Long black	£2.05
Espresso / Double espresso	£1.65 / £2.05
Macchiato	£1.75
Cappuccino	£2.10
Caffè latte	£2.05
Caffè mocha / with cream	£2.05 / £2.25
Highland latte with Columba cream liqueur	£3.95
Cointreau hot shot latte	£3.95
Hot chocolate / with cream	£2.05 / £2.25
Iced green tea	£2.05
Organic teas – <i>English Breakfast, Earl Grey, ginger, green, berry, chamomile & mint</i>	£1.85

Decaffeinated coffee, skimmed & semi skimmed milk are available with all of the above

*We apply a discretionary 10% service charge to all tables of 5 or more.
VAT at the current rate is included. Most major credit cards accepted.*

STARTERS

Rick's fresh soup	£3.50
Bloody Mary tomato soup <i>olive croutons, smoked tabasco</i>	£3.75
Tempura black tiger prawns <i>mizuna leaves & chipotle dressing</i>	£6.50
Smoked Inverawe organic salmon <i>Puy lentil & avocado salad</i>	£5.95
Chicken liver parfait <i>onion jam & ciabatta toast</i>	£5.25
Pan seared scallops <i>Isle of Mull mornay sauce & brioche crumb</i>	£7.95
Asparagus & ricotta ravioli <i>sunblush tomatoes, olives & shaved parmesan</i>	£4.75 / £9.50
Arbroath Smokie & spring onion fish cakes <i>watercress & hollandaise sauce</i>	£5.50

CRUSTACEA

Native Oysters <i>shallot vinaigrette</i>	½ dozen £7.95 / dozen £14.50
Grilled tiger prawns <i>shallot butter</i>	½ dozen £6.95 / dozen £13.50
Spiced potted Eyemouth crab <i>Toasted walnut bread, fresh lime</i>	£6.75
Grilled Isle of Skye langoustines <i>hazelnut butter, watercress salad</i>	½ dozen £9.00 / dozen £18.00
Seafood platter – to share <i>poached salmon, tiger prawns, crab & oysters, lemon mayonnaise, granary bread</i> <i>All subject to market availability</i>	£14.50

PLATES TO SHARE

Charcuterie & cheese board <i>Italian hams, manchego & feta cheeses, bread, olive oil & balsamic</i>	£11.50
Baked mini Camembert <i>toasted brioche & berry conserve</i>	£11.50

MAINS

Rick's main today	
Char grilled Borders lamb cutlets <i>truffle mash, roasted vine tomatoes & mint jus</i>	£13.75
Grilled tuna steak with chilli & tomato salsa <i>wilted greens & waffle crisps</i>	£13.50
Marinated soy, ginger & chilli fillet of pork <i>braised bok choy & sugar snaps</i>	£12.25
Spinach tagliatelle <i>asparagus cream sauce & red chard</i>	£9.95
Pan roasted corn fed chicken <i>lemon thyme risotto, fresh lemon zest</i>	£12.50
Char grilled Mediterranean vegetable gnocchi <i>with shaved parmesan</i>	£9.95
Fillet of wild sea bass baked in chilli oil <i>udon noodles, coconut & coriander broth</i>	£14.50

Some of our main dishes are available in smaller sizes for children, please ask your waiter for more details.

GRILLS

8oz 28 day aged rib eye steak	£15.95
8oz 28 day aged fillet steak <i>Served with Béarnaise or peppercorn sauce, hand cut chips & watercress salad</i>	£23.95

SIDES

Spinach, petit pois, mint & feta salad with lemon dressing	£3.25
Sugar snap peas & toasted pine nuts	£3.25
Mixed leaf salad & aged balsamic dressing	£3.00
Roseval new potatoes with butter & fresh mint	£3.25
Hand cut chips	£2.75
Fries	£2.75

DESSERTS

Chocolate fudge pudding <i>mascarpone cream</i>	£4.95
Pecan toffee cheesecake <i>maple caramelized pecans</i>	£4.75
Steamed lemon pudding <i>lemon curd sauce & crème fraîche</i>	£4.75
Strawberry & popping candy fool <i>shaved white chocolate</i>	£5.25
Clark's cheeses with oatcakes & onion confit <i>To share –</i>	£5.95
Whole baked Camembert with toasted brioche & berry conserve	£11.50