



Season: Autumn/Winter 2026/27

Bar Snacks and To Share

Charcuterie grazing board - £30

Selection of cured meats & local cheese
served with house pickles

*All served with Company Bakery sourdough, Scottish oatcakes &
chutney from Kincardine Castle Kitchen*

Scottish smoked fish grazing board - £32

Selection of smoked fish and cheese from Belhaven Smokehouse
served with house pickles

*All served with Company Bakery sourdough, Scottish oatcakes &
chutney from Kincardine Castle Kitchen*

Homemade soups - £10

A choice of homemade Scottish soups

*Served with toasted Company Bakery sourdough
or Scottish oatcakes & butter*

(vegetarian & gluten free option available)

Homemade soup & sandwich/toastie - £17

A choice of homemade Scottish soup & a freshly made sandwich/toastie

Please ask for today's choice of sandwich fillings

(vegetarian & gluten free option available)



We care about good food and where it is sourced from. We take time to find trusted Scottish suppliers, who share our passion for quality and sustainability. By choosing the best Scottish ingredients and celebrating the seasons, we bring fresh, honest flavours to your table – ingredients with a story and a sense of place.



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| 1. Ardfern Black Pudding, Lochgilphead | 7. Isle of Mull Cheddar, Tobermory, Isle of Mull |
| 2. Belhaven Smokehouse, Dunbar | 8. Kincardine Castle Kitchen, Kincardine O'Neil, Aboyne |
| 3. Company Bakery, Musselburgh | 9. Wasted Degrees, Blair Atholl, Pitlochry |
| 4. Blair Athol Distillery, Pitlochry | 10. Arbuckles's Fresh Food Farm, Invergowrie |
| 5. Lochaber Larder, Fort William | 11. Wild Grocer, Dunkeld |
| 6. Gordon Castle, Fochabers | 12. Archbold's Potato Scones, Glasgow |