



Season: Autumn/Winter 2026/27

Birchwood Comfort Classics

(available from 5.30pm-8.30pm)

Appetisers & Salads

Homemade soups - £10

A choice of homemade Scottish soups

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

(vegetarian & gluten free option available)

Hot smoked salmon pate - £12

House-made Belhaven Smokehouse hot smoked salmon pate

*Served with toasted brioche or
toasted Company Bakery sourdough,
salad garnish and house pickles*

Isle of Mull cheese arancini - £12

House-made risotto arancini

*Hummus, sweet drop peppers, tomato & radish salad
& Kincardine Castle Kitchen chilli & tomato chutney*

(vegan option also available)

Haggis, black pudding & white pudding bon bons – £12

*Kincardine Castle Kitchen tomato & chilli chutney, salad garnish
& house-made pickled onions*

Smoked salmon & new potato salad - £20

Belhaven smoked salmon, local new potatoes,
sourdough croutons & dill crème fraiche dressing.



Main Course

Smoked fishcake - £12 (Starter) / £22 (Main)

Arbroath smokie and smoked haddock fishcake

House tartare sauce & house pickled cucumber

Smoked fish mornay - £22

Gratinated Arbroath smokie and smoked haddock,
Scottish potatoes, cheese sauce, spinach

Birchwood cottage pie - £22

Scottish steak mince, seasonal vegetable in a rich beef gravy,
topped with mash potato & Scottish cheddar

Rumbledethumps - £20

Traditional dish of baked potatoes, Scottish cheese
including Isle of Mull cheddar, smoked bacon & herbs
(gluten free & vegetarian option also available)

Birchwood venison casserole - £24

Local venison in a rich port & red wine gravy
with mushrooms, pearl onions & herbs

your choice of mash or sauté potatoes

(gluten free)

All main courses served with seasonal vegetables.



Dessert

Death by chocolate - £11

Chocolate torte, chocolate caramel sauce, salted caramel popcorn, chocolate truffle and macaron and choice of ice cream.

Paul's sticky toffee pudding - £11

Toffee sauce &
a choice of ice cream or cream.

Birchwood Crumble - £11

served with a choice of ice cream or cream

Selection of Ice Cream & Sorbet - £8

Two scoops of your choice

Cheese Plate - £ 12

Selection of three Scottish cheese,
served with traditional accompaniments

**A discretionary 10% service charge
will be added to your bill**



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. Ardfarn 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 |