

Swilcan Loft

Mains

Rump of Lamb 26.50
Mini Shepherd's pie, creamed potato, and seasonal greens

Salmon with Smoked Cheese & Herb Crust 19.50
Served on a smoked haddock and spring onion brandade, fine green beans, and hollandaise sauce

Braised Short Rib 21.50
Dauphinoise potatoes, green beans, and red wine jus

Fillet of Hake 19.50
Crushed potatoes, curry sauce, coconut, fried prawn, pak choi

Truffle & Wild Mushroom Champagne Risotto 22.50
Arborio rice, truffle, champagne, and wild mushrooms

10oz Scottish Black Isle Beef Rib Eye 38
French fries and Béarnaise sauce

Starters

Seafood Chowder 9.50
With stone baked bloomer

Hot Smoked Loch Duart Salmon Salad 15
Gin and lime dressing, and soda farl

Swilcan Salad 10
Marinated heritage tomato, avocado, aubergine caviar, herbs, and dressing

Chicken Liver Parfait 10
Toasted walnut brioche and kumquat preserve

Poached Pear 11.50
Strathdon blue cheese salad, pomegranate, and walnuts

Ham Hock Roulade 10.50
Piccalilli and sour dough

Side Dishes

Market Vegetables 4

Skinny Fries 4

Swilcan Loft Side Salad 4

Please inform your server if you have
any dietary requirements

Desserts

Lime & Coconut Rice Pudding 8.50
Caramelised pineapple

Dark Chocolate Tart 8.50
Salted caramel ice cream

Bailey's Cheesecake 8.50
Caramelised orange segments and white chocolate ice cream

Sticky Toffee Pudding 8.50
Caramel sauce and vanilla ice cream

Selection of Scottish Cheeses 12.50
Plum and apple chutney, grapes, and oatcakes