

THE FINNIESTON

TWO COURSES 35 | THREE COURSES 40

STARTERS

SHELLFISH & CRUSTACEANS SALAD [GF] [DF]

heritage tomatoes, radish, sea herbs & shellfish dressing

GLAZED AYRSHIRE PORK CHEEK [GF] [DF]

pickled chilli and fennel, star anise & ginger sauce

CRISPY PANKO SQUID [DF]

roasted red pepper salsa, squid ink emulsion & lemon

MAINS

SHETLAND HAKE [GF]

artichoke, new season potatoes and samphire, mint & caper sauce

SHELLFISH LINGUINE

chilli, garlic & lemon

WILD GARLIC GNOCCHI [V]

broad beans & homemade smoked ricotta cream

TWEED VALLEY FLAT IRON STEAK [GF] [DFA]

toasted seaweed butter & skinny fries

DESSERTS

GREEK YOGHURT PANNA COTTA

rhubarb & ginger granola

DARK CHOCOLATE BROWNIE [V]

caramel ganache & toasted barley ice cream

SCOTTISH CHEDDAR [V]

apple chutney, sourdough crackers & quince

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