

STARTERS

SLICED SOURDOUGH V	5.0
Salted butter	
MEAT & CHEESE SHARING PLATTER	24.0
Air dried ham, venison salami, bresaola, pickled vegetables, Howgate brie, fruit chutney, sliced sourdough	
VEGETARIAN FRITTO MORE V VE	15.0
Lightly battered courgette strips, peppers, green beans & red onion, red pepper houmous	
HERITAGE TOMATO V VE	9.0
Feta cheese, hazelnut pesto	
CULLEN SKINK	14.0
Smoked haddock, leek, potato cream	
ROAST CARROT & RED LENTIL SOUP V VE	7.5
Herb croutons	
CLASSIC SMOKED SALMON	11.0
Pickled shallots, capers, lemon, buttered brown bread	
SEARED KING SCALLOPS	13.0
Roast hazelnut pesto	
TEMPURA TIGER PRAWNS	12.0
Spiced Marie Rose	
WILD SCOTTISH VENISON & GREEN PEPPERCORN SALAMI	11.0
Sweet pickled vegetables, sourdough crisps	

HERBIE’S SANDWICHES

All served with skinny fries

HAM & MULL CHEDDAR TOASTIE	9.0
Mustard	
HERITAGE TOMATO	12.0
Vegan feta, sliced avocado, sourdough slice	
STEAK & ONION BAGUETTE	14.0
Dijon mustard, rocket	
FISH BUTTY	14.0
Haddock, tartare sauce, toasted brioche	

MAIN COURSES

BRAISED BEEF BLADE	28.0
Horseradish mash, roast roots, caramelised onion gravy	
KING PRAWN LINGUINI	26.0
Burst cherry tomato, herb cream	
PANKO CRUMBED HADDOCK	25.0
Skinny fries, tartare sauce, mushy peas	
SEARED SALMON FILLET	28.0
Steamed greens, sliced tatties, Bearnaise	
GRILLED CORNFED CHICKEN BREAST	25.0
Haggis crumb, swede purée, chive mash, pepper sauce	
SCOTTISH (100Z) RIBEYE STEAK	38.0
Burst cherry tomato, flat mushroom, roast shallot, skinny fries, your choice of bearnaise sauce or peppercorn sauce	
THE “MORE” BURGER	22.0
Aberdeen Angus burger, Herbie mayo, tomato, lettuce, cheddar, streaky bacon, toasted brioche, onion ring stack, skinny fries	
ROAST CARROT RISOTTO V VE	22.0
Green peas, wilted spinach, micro herbs	
SYMPHONY SALAD V	14.0
Tenderstem broccoli, green beans, avocado, cos lettuce, baby spinach, pickled shallots, toasted walnuts, honey mustard dressing	
ADD GRILLED CHICKEN FOR 7.0	
ADD SALMON FOR 12.0	

SIDES

SKINNY FRIES V VE	5.0
GREEN BEANS & SHALLOTS V VE	5.5
TENDERSTEM BROCCOLI V VE	5.5
ONION RING STACK V VE	5.0

DESSERTS

HERBIE “S’MORES” ICE CREAM SUNDAE V	9.0
Biscuit crumb, marshmallow, chocolate sauce, toffee pieces	
BAKED APPLE PUFF PASTRY V	8.5
Salted caramel ice cream, custard	
WARM STICKY TOFFEE PUDDING V	8.0
Vanilla ice cream, toffee sauce	
ORANGE BURNT CREAM V	8.5
Shortbread biscuit	
DARK CHOCOLATE FUDGE BOMB V	9.0
White chocolate sauce	
SCOTTISH MULL CHEDDAR V	15.0
Fruit chutney, crackers	

DESSERT COCKTAILS

ESPRESSO MARTINI	16.0
Espresso, vanilla vodka, coffee liqueur, simple syrup	
BANANA SPLIT	16.0
Banana rum, vanilla vodka, banana liqueur, caramel	



V = VEGETARIAN VE = VEGAN

All prices are in GBP and inclusive of 20% of VAT. A discretionary 10% service charge will be added to your bill. Please ask your server if you have any allergen or dietary requirements. Please note our kitchen contains nuts and other allergens. To view full allergen details, please scan the QR provided.

ALL DAY DINING
FROM 12PM - 10PM