

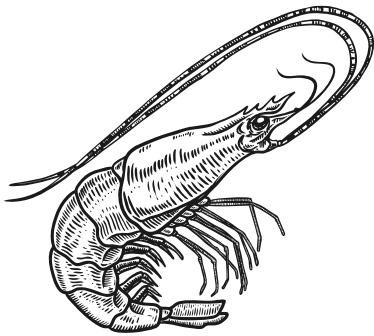
ARCHERFIELD

Gordal Olives,
Coriander,
Chilli, Lemon VG GF DF
£5

Archerfield's
Focaccia, Olive Oil,
Aged Balsamic
Vinegar DF
£6

Company Bakery's
Sourdough Bread,
Salted Butter V
£6

Haggis Bon Bons DF
or
Vegetarian Haggis Bon Bons V DF
Arran Mustard & Whisky Mayonnaise
£5.5



• BEGINNINGS •

Soup of the Day
Freshly Baked Bread
£8

Citrus Cured Salmon GF DF
Caviar, Avocado, Yuzu, Radish
£14

Roasted Heritage
Beetroot Salad VG DF GF
Whipped Feta, Pickled Mustard,
Chicory, Candied Walnuts
£12

Archerfield's Seafood Cocktail DF
Prawns, Crayfish, Smoked Salmon,
Keta Caviar, Seeded Rye
£14

Twice Baked Tain Cheddar
& Comte Cheese Souffle V
Lovage Creamed Spinach
£12

Wild Venison & Green
Peppercorn Salami GF DF
Celeriac Remoulade,
Pickled Walnut
£13

• CLASSICS •

Vegetable Makhani Curry VG DF
Steamed Basmati Rice, Naan Bread, Charred Lime
£15

ADD
King Prawns GF £7
Chargrilled Chicken GF DF £6
Breaded Tofu VG DF £4

Black Angus Burger
Brioche Bun, Pickled Gherkin,
Spiced Chutney, Fries
£19

Buttermilk Chicken Burger
Brioche Bun, Pickled Gherkin,
Piquillo Pepper Mayo, Fries
£18

Beyond Meat Plant Based Burger V
Brioche Bun, Pickled Gherkin,
Spiced Chutney, Fries
£19

Add to your burger
Monterey Jack Cheese V GF £2
Vegan Cheese VG DF GF £2
Bacon GF DF £3
Beef Chilli GF DF £3

Beer Battered Haddock & Chips
Lemon, Peas, Tartar Sauce
£19

• GRILL •

250g Scotch Ribeye £39

220g Scotch Fillet £47

500g Scotch Chateaubriand to share £95

Our Beef is certified Scotch and is
dry aged for a minimum of 35 days
All grilled meats are served with Rustic Chips,
Portobello Mushrooms & Seasonal Leaves

Bernaise GF
Green Peppercorn GF
Garlic Butter V GF
£3 each

• SEASONAL •

Pan Fried Sea Bream
Pickled Fennel, Polenta Chips,
Shellfish Bisque
£24

Shetland Mussels Mouclade
Mild Curry, Lime, Coriander, Flat Bread
£12/£16

Roast Chicken Supreme
Confit Chicken Croquette, Broccoli, Baby
Onions, Roast Chicken Butter Sauce
£24

Potato & Ricotta Gnocchi V
Woodland Mushroom, Marsala, Rocket,
Truffle Trove Cheese
£19

• SIDES TO SHARE •

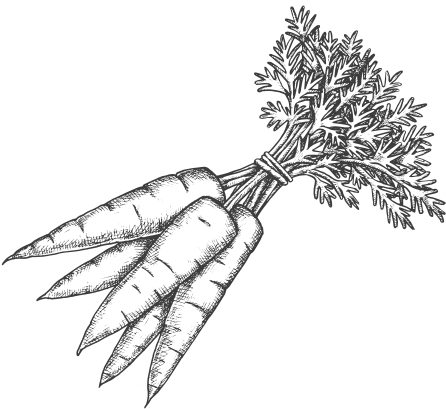
French Fries DF
Rustic Chips DF
Add Black Truffle & Parmesan GF £2

Charred Hispi Cabbage, Dijonnaise,
Garlic Panko Crumb V DF

Beef Fat Carrots, Labneh,
Spiced Granola

Seasonal New Potatoes,
Seaweed Butter V GF

Onion Rings DF
£6 each



V: Vegetarian | VG: Vegan | GF: Gluten Free | DF: Dairy Free

All recognised allergens are present in our kitchens, therefore whilst every effort is made to accommodate allergy and dietary requirements, we cannot guarantee this. Please speak to your server should you have any questions.