



The Riparian Rooms

DAILY MENU

Starters

Seasonal soup of the day with toasted sour dough bread	3.95
Cullen Skink with toasted sour dough bread	5.95
Haggis, neeps & tatties with a whisky jus	5.95
Baby spring vegetable, Golden Cross goat's cheese curd & candied walnut salad	6.95
Chicken liver parfait, apple & star anise compote, homemade oatcakes	6.95
Ham hock terrine, pickled wild mushrooms, dressed leaves	6.95
Bread selection with olive oil and balsamic	3.95

Shellfish

Seasonal West Coast mussel pots with a garlic, parsley & cream sauce (Small/Large)	7.95 / 12.95
Scottish oysters with shallot & red wine vinegar	11.50 for 6 22.50 for 12

Salads and Sandwiches

Goat's cheese, baby spinach, watercress and macerated beetroot salad, cider vinegar dressing	7.95
'The Riparian Rooms' classic Caesar salad	8.95
Seared Scotch steak sandwich, horseradish cream, lyonnaise onions, hand-cut chips	9.95
Club sandwich - chicken, smoked bacon and egg, on toasted bread, hand-cut chips	7.95
Vegetarian club sandwich - Isle of Mull Cheddar, marinated plum tomato, hand-cut chips	7.95

Boards - 2 people sharing

Meat	18.95
Scottish charcuterie, haggis lollipops, game sausage rolls, Scotch egg accompanied with fresh bread and dips	
Seafood	24.95
Cured salmon, West Coast mussels, Scottish oysters, salt & pepper squid, garlic king prawns, accompanied with fresh bread and aioli	
Meat & Cheese	19.95
Scottish charcuterie, selection of fine Scottish cheese, apple & cider chutney accompanied with fresh bread and dips	

Mains

Pumpkin & squash gratin, crispy duck egg, sage & almond butter, truffle oil and gnocchi	11.95
Beer battered fish, hand-cut chips, crushed mint peas and homemade tartar sauce	11.95
Chargrilled lemon, ginger & thyme chicken on sweet potato purée, new potato and chorizo	11.95
Shepherd's Pie: Slow braised lamb shoulder, rich gravy with root vegetables, topped with creamy mash	11.95
The Riparian Rooms Burger:	11.50
Aged Scotch rib of beef, crisp baby gem lettuce, tomato relish with hand-cut chips and chunky coleslaw	
Toppings: Isle of Mull cheddar, Virginia back bacon, Dunsyre Blue,	1.60 each
Scottish 6oz rib eye steak served with a flat cap mushroom, grilled tomato and hand-cut chips, horseradish parsley butter	15.95

Sides

Onion rings	2.75
Hand-cut chips	2.95
Purple sprouting broccoli	3.95
Cauliflower gratin	3.95
Parsley butter Jersey Royal potatoes	4.25

SET LUNCH MENU - 2 COURSES 12.95

MONDAY TO FRIDAY 12PM - 5PM

Starters

Baby spring vegetable, goat's cheese curd & candied walnut salad
Ham hock terrine, pickled wild mushrooms, dressed leaves
Cured mackerel, pressed beetroot, toasted hazelnuts, horseradish crisp, rocket leaves

Mains

Pumpkin & squash gratin, crispy duck egg, sage & almond butter, truffle oil and gnocchi
Braised pork cheeks, puy lentils, red onion & parsley jus
Seared coley fillet, Jersey Royals, purple sprouting broccoli, toasted almonds and anchovies



Food allergies and intolerances.

Before ordering please speak to our staff about your requirements. Wherever possible we can adapt dishes accordingly to your dietary requirements.