

Sunday

THE VOYAGE OF BUCK

We operate a sustainable kitchen.
Our plates use seasonal Scottish produce and are cooked to order.

Summer 26

BLOODY MARY | £13

STRAWBERRY SBAGLIATO COCKTAIL | £12

ELDERFLOWER SPRITZ | £12
low

OLIVES | gordal picante (v ngc)

8

FOCACCIA | hazelnut and sesame dukkah (v)

8

ARANCINI | summer squash and goat’s cheese

10

TAGLIATELLE | wild mushrooms, sherry, thyme, crispy chicken skin pangrattato

13

BURRATA | pea and mint pesto, red chilli, sourdough (v)

16

SALAMI | wild venison and pork, cornichons (ngc)

8

MOULES FRITES | today’s Shetland mussels, focaccia croutons, rosemary fries

20

CHICKEN | lardons, parmesan, herb croutons, pickled shallot, Caesar dressing

26

RISOTTO | red pepper, summer vegetable ratatouille, basil, Stracciatella

24

SUNDAY ROAST | roast beef, Yorkshire pudding, crispy potato terrine,
today’s vegetables, beef gravy

27

PANNACOTTA | Scottish strawberry, elderflower, honey, oat crumb (ngc)

8

AFFOGATO | vanilla pod ice cream, espresso (v ngc)

7

add Bailey’s Irish cream £5, Amaretto £5, Raasay whisky £5.50

CHEESE | Today’s Scottish cheeses, Buck’s chutney, crackers
(ask for today’s selection)

(ngc) made with non-gluten containing ingredients (v) vegetarian

All dishes created in a kitchen that handles nuts, animal products and gluten containing ingredients. Allergy matrix available on request.

We apply a discretionary 12.5% service charge.