

## SNACKS £2.50

Egg Shell / Smoked Salmon Mousse  
Haggis / Apple / Thyme / Parsley  
Potato Chip / Caviar / Crème Fraiche  
Puffed Cod Skin / Smoked Cod Roe Emulsion  
Not Prawn Cracker / Bacon Jam  
Tartlet / Carrot / Smoked Potato Mousse

## SMALL PLATES £9

Crumpet / Smoked Trout / Poached Egg  
Quail / Celeriac / Toasted Pistachios  
Tempura Soft Shell Crab / Tartare Sauce  
Haggis / Neeps / Tatties  
Beef Tartare / Garlic Croutons / Parmesan  
Fried Duck Egg / Confit Leg / Duck Ham  
Mackerel / Hibiscus / Apple / Beetroot  
Ham Hock / Quail Egg / Pineapple

## GARDEN SMALL £8 / LARGE £16

Gnocchi / Parmesan / Baby Spinach  
Risotto Bianco / Parmesan / Garlic / Shallot  
Waldorf Salad / Walnuts / Celery / Blue Murder Cheese  
House Salad / Poached Egg / Saffron Dressing  
Raviolo / Tomato / Feta / Tapenade

## GRAZING ON SUNDAYS

Why not join us on Sunday for our Roast For Two  
Chicken or Beef, with all the trimmings

Only £28

## GRAZING FOR TWO

### TO START

BBQ Shiitake Mushrooms / Toast / Truffle £22  
Picnic / Soup / Choux / Cured Meats £18.50

### MAIN COURSE

Fish Pie £28  
Cote De Boeuf £65  
Roast Monkfish / Bordelaise Style £58  
Cottage Pie / Potato Mousse / Spinach £26

### TO FINISH

Frangipane & Pear Tart / Vanilla Ice Cream / Jam £18  
Chef's Choice of Dessert Selection £18  
Baked Alaska £18

(Please allow 20 minutes)

## BIG PLATES £19

Whole Roasted Plaice / Hazelnuts / Capers  
Half Roast Chicken / Natural Juices  
Hake Fillet / Shellfish Cannelloni / Bisque  
Fish / Chips / Peas  
Lamb Rump / Bonbon / Beetroot / Pea  
Beef Slider / Onion Rings / Brioche  
11 Hour Slow Roast Pork Belly / Apple / Mash  
Fried Cod Cheeks / Green Salsa / Crispy Kale

## FROM THE GRILL

All our beef is Scottish, aged for a minimum of 28 days and comes with a traditional watercress and tomato garnish, a choice of red wine jus, brown butter and bone marrow hollandaise or peppercorn cream sauce.

280G Rib-Eye of Beef £33  
250G Fillet Steak £36  
280G Sirloin Steak £31.50  
460G T-Bone Steak £42.50

## EXTRAS £4

French Fries / Mayonnaise  
Kentucky Fried Cauliflower / Garlic Aioli  
Potato Mousse / Sticky Lamb Fat  
Purple Sprouting Broccoli / Almonds  
Ugly Potatoes / Gruyere / Thyme / Garlic  
Peas / Cream / Smoked Bacon / Lettuce  
Tomato Salad / Basil / Fresh Ricotta / Leaves

## DESSERTS £9

Chocolate Doughnuts / White Chocolate / Cinnamon  
Strawberry Pavlova / Meringue / Crisp  
Sticky Toffee Pudding Soufflé (Allow 15 minutes)  
Treacle Tart / Macaroon / Rum & Raisin Ice Cream  
Selection of Ice Creams & Sorbets  
Farmhouse Cheese Selection / 3 Cheeses £9  
Oatcakes / Frozen Grapes / Quince 5 Cheeses £13

## ALLERGY ADVICE

For those with special dietary requirements or allergies, who may wish to know about food ingredients used, please speak to a member of staff. Although some dishes may not contain nuts, we cannot guarantee our dishes are nut free.

A discretionary service charge of 10% will be added to your bill.

