

DINE

APERITIFS

Notti Buie - Pampero Aniversario rum, Amaro Montenegro, Campari, agave, bitters	£11.00
Holy Grail - Aperol, Pisco Aba, fresh lemon juice, sugar	£11.00
Negroni Sbagliato alle more - blackberry infused Aperol, Antica Formula, Martini Bianco, Prosecco	£11.00
Crodino Highball - Seedlip 42, fresh lemon juice, raspberry syrup, Crodino	£9.50

WHILE YOU WAIT

Catalonian Gordal olives	£4.50
Chargrilled sourdough bread - with 'flavour of the day!'	£5.50
Lindisfarne Oysters	three £10.50
- classic, lemon, tabasco	½ Dozen £21.00
Champagne and Oysters (to share)	£45.00
- Enjoy two glasses of Iconic Charles Heidsieck Brut Champagne and six oysters	

STARTERS

Soup of the day (<i>V, VGO</i>)	£7.50	Cured peppered Scottish mackerel	£10.50	Rabbit ballotine	£13.00
- toasted covenanters sourdough		- sauce gribiche, sourdough cracker, pickled carrot ribbons		- confit leg rilette, raspberry crumb, tarragon mustard crème fraiche, lambs lettuce	
Salt baked celeriac (<i>V, VGO</i>)	£9.00	Black fig and red endive (<i>V, VGO</i>)	£11.00	Game terrine	£13.50
- braised chicory, apple and kale slaw, burnt apple purée		- Strathdon blue, smoked almond nibs, balsamic glaze		- pistachio and apricot chutney, toasted pain d'épices, bitter leaves	
Smoked haddock brandade	£10.00	Caramelised red onion tart (<i>V</i>)	£11.00	Seared scallops	£17.50
- piccalilli, caper berries, preserved lemon, pumpnickel		- marinated red pepper, Szechuan mayonnaise, crispy shallots		- crispy chicken wing, julienne veg, chive beurre blanc	
Smoked flaked ham hock	£10.50	Pan roasted quail	£11.50	Grilled langoustines	£18.50
- soy, honey and orange glaze, Asian salad, toasted sesame, preserved ginger		- roast plum, parsnip purée, yoghurt and wasabi crisp		- café de paris butter, torched lemon, bitter leaves	

MAINS

Spice roast parsnip (<i>V, VGO</i>)	£17.00	Butternut squash risotto (<i>V, VGO</i>)	£17.50	Baked salmon	£25.00
- spelt tabbouleh, pomegranate, smoked baba ghanoush, molasses and rosewater syrup		- crispy duck egg, toasted pumpkin seeds, truffle oil		- broccoli and nutmeg purée, tomato and bacon jam, tender stem, crushed potatoes	
Baked hake	£18.00	Pot roasted pheasant	£22.00	Herb crusted pork loin	£27.00
- clam and mussel chowder, truffle and parmesan mash, crispy leeks		- braised leg voulevant, puy lentil ragout, baby carrots		- spiced apple purée, boudin noir, confit potato, shredded radicchio and chestnuts	
Roast chicken breast	£19.00	Monk fish saltimbocca	£24.50	Slow braised hogget	£28.00
- roast sweetcorn, soubise, chimichurri, sautéed potatoes		- parmesan and herb gnocchi, tomato and ginger fondue, samphire		- artichoke purée, roast artichoke hearts, honey glazed piccolo parsnips, rosemary jus	
Braised short rib	£19.50	Pan fried halibut	£26.50	Loin of venison	£29.00
- fondant potato, creamed savoy cabbage, roast carrot, crispy shallots, Madeira jus		- braised fennel, broad beans, brown shrimp and caper beurre noisette, potato crisps		- hispi cabbage, fondant potato, sugar poached red chilli, juniper jus, bitter chocolate	

FROM THE GRILL

Taste the finest Angus beef sourced from trusted farms and the finest fish and seafood from our local waters. Using time honoured traditions, our naturally reared (28-35 day) 8oz aged beef is amongst the most tender and flavoursome of meats.

Each grill item is served with double cooked fries and chefs tomato salad.

8oz Sirloin
£28.50

8oz Ribeye
£29.50

8 oz fillet
£35.00

Fish of the Day
Market Availability/Price

Sauce supplements - Peppercorn | Madeira jus | Garlic butter £2.00

Our Scottish fish of the day is ethically sourced and caught from our surrounding shores, served with chef potatoes and vegetables.

SIDES

House salad (<i>VGO</i>)	£4.50
- honey mustard dressing	
Chef Potatoes (<i>VGO</i>)	£4.50
Chips with aioli (<i>VGO</i>)	£4.50
Market Vegetables (<i>VG</i>)	£4.50

DIETARY

(*V*) Vegetarian
(*VG*) Vegan
(*VGO*) Vegan option available*

*Please inform us before ordering.

If you are concerned about food allergies, please ask your server about this when choosing one of our menu items.

Please note, our restaurant is not a gluten free environment and all food may contain traces of gluten.

A discretionary service charge of 10% will be added to tables of 8 or more.

All prices are inclusive of VAT at current rate.

Our menus have been printed on recycled plastic to allow us to sanitise after each use.