

DINE

APERITIFS

Cherry negroni - Secret Garden wild gin, Secret Garden rosso vermouth Campari, cherry	£11.50
Strawberry, basil and balsamic spritz - Ketel One vodka, Aperol, Rosè wine, basil, balsamic, soda	£11.50
Coastal Martini - Tanqueray no10, seaweed infused vermouth blend, fino sherry	£11.50
Sober No-Groni - Seedlip spice 94, Crodino, lemon, orange, pink grapefruit	£9.50

WHILE YOU WAIT

Catalonian Gordal olives	£4.75
Chargrilled sourdough bread - with 'flavour of the day!'	£5.75
Lindisfarne Oysters	three £10.50
- classic, lemon, tabasco and mignonette	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 (V, VGO) £8.50 - toasted covenanters sourdough	Cullen skink £10.50 - toasted sourdough, parsley oil	Red mullet escabeche £12.50 - saffron pickled vegetables, watercress, preserved lemon
French country terrine £10.50 - remoulade, cornichons, crostini	Scotch rarebit and red onion tart (V) £10.50 - roasted grapes, crispy shallots	Ham hock and parsley terrine £12.50 - piccalilli, toasted sourdough
Pecorino, cress and rocket salad (V, VGO) £11.00 - roasted walnuts, apple, garlic crouton, lemon vinaigrette	Black fig and endive salad (V, VGO) £11.00 - marinated feta, smoked almond nibs, molasses, fresh mint	Rabbit ballotine £13.50 - confit leg rilette, raspberry crumb, tarragon mustard mayonnaise, lamb's lettuce
Sweet chilli king prawns £11.50 - vermicelli, Asian slaw	Chicken liver parfait £11.50 - spiced apple chutney, radicchio and herb salad, milk bread	Pan seared scallops £18.50 - sweet apple butter sauce, boudin noir, mango and red pepper salsa

MAINS

Strozzapreti pasta (V, VGO) £17.50 - wild mushroom, oregano, parmesan, pine nuts	Risotto Milanese (V, VGO) £18.00 - roast cherry tomatoes, parmesan, herb oil	Roast salmon £25.50 - lentil dahl, wilted spinach, pickled red onion, yoghurt
Baked cod £19.00 - sautéed potatoes, braised fennel, buttered spinach, tomato, cider and tarragon sauce, crispy capers	Pan fried calves liver £23.00 - creamy mash, caramelised onions, split jus, capers, lemon and honey	Roast confit duck leg £27.00 - bean cassoulet, smoked sausage, garlic herb crumb
Braised pork shoulder £19.50 - jewelled jasmine rice, pak choi, teriyaki jus	Chipotle and sweet paprika roast monkfish £25.00 - patatas bravas, wilted spinach, crème fraîche	Slow cooked lamb tagine £28.50 - bulgar wheat tabbouleh, dukkah, tzatziki
Roast chicken breast £19.50 - roast courgette, cherry tomatoes, crushed potatoes, basil cream	Pan fried halibut £26.50 - sauerkraut, smoked sausage, cumin cream, potato crisps	Loin of venison £29.00 - potato dauphinoise, braised baby turnip, king oyster mushroom, pickled brambles, red wine jus

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
£34.00

8oz Ribeye
£36.00

10oz côte de porc
£24.00

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 (VGO) £4.75 - honey mustard dressing
Chef Potatoes (VGO) £4.75
Chips with aioli (VGO) £4.75
Market Vegetables (VG) £4.75

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.**