



SET MENU A

THREE COURSES • £40.00

SNACKS

PERELLO GORDAL OLIVES [5, 13, 14] • £6.00

HAGGIS BON BONS • £8.00
whisky mustard dip [2, 4, 7, 9, 13]

ANTIPASTI CHARCUTERIE • £15.00
cured meats [9, 13]

SEA SALT & ROSEMARY FOCACCIA • £6.00
aged balsamic, extra virgin olive oil [2, 13]

GILDA • £9.00
olive, anchovy, guindilla pepper [5, 13, 14]

OYSTER • £3.50
red wine vinegar & shallot, lemon, tabasco [8, 13, 14]

THREE PANKO FRIED OYSTERS • £11.50
oyster aioli [2, 4, 7, 8, 9, 13]

SHARING BOARD FOR TWO • £30.00
sea salt & rosemary focaccia, antipasti charcuterie,
aged balsamic, extra virgin olive oil,
gilda, perello gordal olives [2, 5, 9, 13, 14 GFA]

STARTERS

SOUP OF THE DAY
sea salt & rosemary focaccia [SEE SERVER]

SCOTTISH BUFFALO MOZZARELLA
beetroot, blackberries, hazelnut, chervil [7, 9, 13, 14]

CHICKEN LIVER PARFAIT
onion jam, pickled shallot, sourdough toast [2, 4, 7, 9 GFA]

HOT SMOKED SALMON
pickled red cabbage, tarragon,
horseradish crème fraîche [4, 5, 7, 9, 13]

PORK CHEEK CROQUETTE
spiced plum, pickled fennel, apple [5, 13]

MAINS

BEER BATTERED HADDOCK
hand cut chips, tartare sauce, Madras dip, crushed peas [2, 4, 5, 7, 9, 13]

BUTTER CHICKEN
jeera rice, raita, pickled red onion, kachumber salad [7, 9]

BEEF BURGER 170g
crisp bacon, cheddar, smoked mustard mayo,
pickled red onions, fries [2, 4, 7, 9]

SEA BREAM
fregola, prawns, kale, crayfish sauce [1, 2, 3, 5, 7, 8, 13]

STEAK FRITES
170g flat iron steak, fries, pepper sauce [7, 13]

SIDES

FRIES • £5.50

HAND CUT CHIPS • £6.00

TRUFFLE MAYONNAISE & AGED PARMESAN FRIES [4, 7, 9] • £6.50

WILD MUSHROOM • £6.00
garlic & parsley [7]

SALT BAKED CARROTS • £6.00

CILANTRO LIME SLAW [4, 9] • £5.00

MOZZARELLA SALAD • £6.00
gem lettuce, blackberries, hazelnut [7, 9, 14]

DESSERTS

CRÈME BRÛLÉE
dark chocolate mousse, cacao tuile [2, 4, 7, 12]

BAILEYS AFFOGATO
shortbread [2, 4, 7, 13 GFA]

STICKY DATE & WALNUT PUDDING
butterscotch, stout glaze, vanilla ice cream [2, 4, 7, 13, 14]

• Please ask for vegetarian menu •

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

Although we have an allergen key beside each dish, please always inform our team of all known allergies.





SET MENU B

THREE COURSES • £50.00

SNACKS

PERELLO GORDAL OLIVES [5, 13, 14] • £6.00

HAGGIS BON BONS • £8.00
whisky mustard dip [2, 4, 7, 9, 13]

ANTIPASTI CHARCUTERIE • £15.00
cured meats [9, 13]

SEA SALT & ROSEMARY FOCACCIA • £6.00
aged balsamic, extra virgin olive oil [2, 13]

GILDA • £9.00
olive, anchovy, guindilla pepper [5, 13, 14]

OYSTER • £3.50
red wine vinegar & shallot, lemon, tabasco [8, 13, 14]

THREE PANKO FRIED OYSTERS • £11.50
oyster aioli [2, 4, 7, 8, 9, 13]

SHARING BOARD FOR TWO • £30.00
sea salt & rosemary focaccia, antipasti charcuterie,
aged balsamic, extra virgin olive oil,
gilda, perello gordal olives [2, 5, 9, 13, 14 GFA]

STARTERS

SOUP OF THE DAY
sea salt & rosemary focaccia [SEE SERVER]

SCOTCH EGG
Stornoway black pudding, apple purée [2, 4, 7]

CHICKEN LIVER PARFAIT
onion jam, pickled shallot, sourdough toast [2, 4, 7, 9 GFA]

MARRBURY SMOKED SALMON
pickled red cabbage, tarragon,
horseradish crème fraîche [4, 5, 7, 9, 13]

PORK CHEEK CROQUETTE
spiced plum, pickled fennel, apple [5, 13]

BEEF TARTARE
aged parmesan, crispy onion, sourdough [1, 2, 7, 9, 13]

MAINS

BLACKENED CAJUN DOUBLE BREAST CHICKEN
cilantro lime slaw, fries [4, 9]

VENISON LOIN
oyster mushroom, butternut, pickled blackberries,
crispy kale, venison sauce [7, 9, 13]

SCOTTISH SALMON
potato terrine, mussels, crispy oyster, caviar fish sauce [4, 5, 7, 8]

NORTH SEA HALIBUT
fregola, prawns, kale, crayfish sauce [1, 2, 3, 5, 7, 8, 13]

FILLET STEAK 227g +£12
pepper sauce, hand cut chips [7, 13]

SIDES

FRIES • £5.50

HAND CUT CHIPS • £6.00

TRUFFLE MAYONNAISE & AGED PARMESAN FRIES [4, 7, 9] • £6.50

WILD MUSHROOM • £6.00
garlic & parsley [7]

SALT BAKED CARROTS • £6.00

CILANTRO LIME SLAW [4, 9] • £5.00

MOZZARELLA SALAD • £6.00
gem lettuce, blackberries, hazelnut [7, 9, 14]

DESSERTS

CRÈME BRÛLÉE
dark chocolate mousse, cacao tuile [2, 4, 7, 12]

BAILEYS AFFOGATO
shortbread [2, 4, 7, 13 GFA]

STICKY DATE & WALNUT PUDDING
butterscotch, stout glaze, vanilla ice cream [2, 4, 7, 13, 14]

SCOTTISH CHEESE BOARD +£5
grapes, quince jelly, crispbreads [2, 7 GFA]

• Please ask for vegetarian menu •

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

Although we have an allergen key beside each dish, please always inform our team of all known allergies.

