



## SET MENU A

THREE COURSES • £40.00

## SNACKS

PERELLO GORDAL OLIVES [5, 13, 14] • £6.50

HAGGIS BON BONS • £8.50  
smoked mustard dip [2, 4, 7, 9, 13]

ANTIPASTI CHARCUTERIE • £15.00  
salami di Milano, coppa, prosciutto [9, 13]

SEA SALT & ROSEMARY FOCACCIA BREAD • £6.00  
aged balsamic, EVOO [2, 13]

BEER BATTERED PICKLES • £6.50  
tartare sauce [2, 4, 7, 9, 13]

OYSTER • £3.75 EACH  
red wine vinegar & shallot – lemon – tabasco [8, 13]

THREE BUTTERMILK FRIED OYSTERS • £12.00  
lemon & saffron aioli [4, 7, 8, 9, 13]

SHARING BOARD FOR 2 • £31.50  
antipasti charcuterie, buttermilk & saffron oysters,  
sea salt & rosemary focaccia bread, aged balsamic,  
EVOO, Perello Gordal olives [2, 4, 5, 7, 8, 9, 13, 14]

## STARTERS

SOUP OF THE DAY  
sea salt & rosemary focaccia [ASK SERVER FOR ALLERGENS]

SCOTTISH BUFFALO MOZZARELLA  
heritage tomato, pesto, aged balsamic [7, 9, 13, 14]

CHICKEN LIVER PARFAIT  
rhubarb chutney, pickled shallot, brioche [2, 4, 7, 9, 13]

ARANCINI  
peas, mint, ricotta, lemon [4, 7, 13]

CAESAR SALAD  
focaccia croutons, pancetta, anchovy,  
soft boiled hen's egg [2, 4, 5, 7, 9, 13]

## MAINS

BLACKENED CAJUN BREAST OF CHICKEN  
Caesar salad, soft boiled hen's egg [2, 4, 5, 7, 9, 13]

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

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

BEEF BURGER 170G  
crisp bacon, cheddar, smoked mustard mayo,  
pickled gherkin, fries [2, 4, 7, 9, 13]

GRILLED PEPPER TACO  
tomato salsa, slaw, pickled red onion,  
sriracha mayo, fries [2, 9]

## SIDES

FRIES • £5.75

HAND CUT CHIPS • £6.50

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

SALT & VINEGAR CRISPY POTATO [2, 13] • £6.00

CHARRED HISPI CABBAGE [7, 9] • £6.50  
Mull cheddar sauce

PESTO HERITAGE CARROTS [14] • £6.50

CAESAR SALAD [2, 4, 7, 9] • £6.00

HERITAGE TOMATO SALAD [9] • £6.00

## DESSERTS

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

RHUBARB PANNA COTTA  
shortbread crumb & heather honey [2, 7]

LEMON MERINGUE TRIFLE  
raspberry, lemon curd,  
vanilla custard [2, 4, 7, 12, V]

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

• Please ask your server for our Vegetarian Menu •

Please use our allergen key as a guide. Some dishes may vary slightly from time to time.

Please inform staff members of any allergies, intolerances or dietary requirements so they can ensure all dishes are adapted accordingly.

Celery [1] Gluten [2] Crustaceans [3] Eggs [4] Fish [5] Lupin [6] Milk [7] Molluscs [8] Mustard [9] Peanuts [10] Sesame [11] Soybeans [12] Sulphur dioxide & Sulphites [13] Tree nuts [14]

A discretionary 10% service charge will be added to your bill. All gratuities are handled independently.





## SET MENU B

THREE COURSES • £50.00

## SNACKS

PERELLO GORDAL OLIVES [5, 13, 14] • £6.50

HAGGIS BON BONS • £8.50  
smoked mustard dip [2, 4, 7, 9, 13]

ANTIPASTI CHARCUTERIE • £15.00  
salami di Milano, coppa, prosciutto [9, 13]

SEA SALT & ROSEMARY FOCACCIA BREAD • £6.00  
aged balsamic, EVOO [2, 13]

BEER BATTERED PICKLES • £6.50  
tartare sauce [2, 4, 7, 9, 13]

OYSTER • £3.75 EACH  
red wine vinegar & shallot – lemon – tabasco [8, 13]

THREE BUTTERMILK FRIED OYSTERS • £12.00  
lemon & saffron aioli [4, 7, 8, 9, 13]

SHARING BOARD FOR 2 • £31.50  
antipasti charcuterie, buttermilk & saffron oysters,  
sea salt & rosemary focaccia bread, aged balsamic,  
EVOO, Perello Gordal olives [2, 4, 5, 7, 8, 9, 13, 14]

## STARTERS

SOUP OF THE DAY  
sea salt & rosemary focaccia [ASK SERVER FOR ALLERGENS]

CRISPY HEN'S EGG  
asparagus, mushroom ketchup, truffle & hazelnut dressing [2, 4, 7, 9, 13, 14]

SCOTTISH BUFFALO MOZZARELLA  
heritage tomato, pesto, aged balsamic [7, 9, 13, 14]

BEEF CHEEK CROQUETTES  
horseradish mayonnaise, pickled shallot [2, 7, 9, 13]

MARRBURY SMOKED SALMON  
cucumber, dill, radish, puffed quinoa [5]

## MAINS

CAULIFLOWER STEAK  
mole sauce, salted capers, black garlic [2, 7, 12, 13, 14]

BLACKENED CAJUN DOUBLE BREAST OF CHICKEN  
Caesar salad, soft boiled hen's egg [2, 4, 5, 7, 9, 13]

VENISON LOIN  
turnip, heritage carrots, dauphine potato, blackcurrant sauce [2, 4, 7, 13]

227G FILLET STEAK • +£12  
pepper sauce, fries [7, 13]

CRAB FREGOLA  
giant tiger prawn, grilled peppers,  
Royal Greenland prawns & lobster bisque [2, 3, 5, 7, 8, 13]

HAKE FILLET  
charred hispi cabbage, crispy potato, cauliflower, chicken jus [2, 6, 7]

## SIDES

FRIES • £5.75

HAND CUT CHIPS • £6.50

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

SALT & VINEGAR CRISPY POTATO [2, 13] • £6.00

CHARRED HISPI CABBAGE [7, 9] • £6.50  
Mull cheddar sauce

PESTO HERITAGE CARROTS [14] • £6.50

CAESAR SALAD [2, 4, 7, 9] • £6.00

HERITAGE TOMATO SALAD [9] • £6.00

## DESSERTS

LEMON MERINGUE TRIFLE  
raspberry, lemon curd,  
vanilla custard [2, 4, 7, 12, V]

DARK CHOCOLATE CRÉMEUX  
white chocolate, caramel, chocolate tuille [2, 4, 7]

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

CHEESE SELECTION • +£5  
grapes, quince, sourdough crispbreads [2, 7, GFA]

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