



HOUSE RECOMMENDATIONS

Principi di Butera
Carizza Insolia, Italy

175ML £9.30 • 500ML CARAFE £26.00

Macon-Solutre Pouilly
Maison Auvigue 2020, Burgundy

175ML £12.80 500ML CARAFE £36.70

Beaujolais Villages Vin Nature Les
Encrancines, Beaujolais, France

175ML £11.00 • 500ML CARAFE £32.00

Ulumbaza,
Springfontein, SA

175ML £9.75 • 500ML CARAFE £28.00

SUNDAY ROAST

Flat Iron £22.50 • Roast Chicken £22.50 • Fillet Steak £38

PRIVATE DINING IN OUR BOARDROOM

Ideal for corporate events and all celebrations for up to 32 guests.

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 • £8.00
sea salt & rosemary focaccia [ASK SERVER FOR ALLERGENS]

CRISPY HEN'S EGG • £12.00
asparagus, mushroom ketchup, truffle & hazelnut dressing [4, 7, 9, 13, 14]

SCOTTISH BUFFALO MOZZARELLA • £12.00
heritage tomato, pesto, aged balsamic [7, 9, 13, 14]

CHICKEN LIVER PARFAIT • £11.50
rhubarb chutney, pickled shallot, brioche [2, 4, 7, 9, 13]

KING PRAWNS • £13.50
sweet chilli, cucumber, sesame, peanut, lime [3, 10, 11, 12, 13]

ARANCINI • £12.00
peas, mint, ricotta, lemon [4, 7, 13]

BEEF CHEEK CROQUETTES • £14.00
horseradish mayonnaise, pickled shallot [2, 7, 9, 13]

CAESAR SALAD • £11.50
focaccia croutons, pancetta, anchovy, soft boiled hen's egg [2, 4, 5, 7, 9, 13]

MARRBURY SMOKED SALMON • £14.00
cucumber, dill, radish, puffed quinoa [5]

MAINS

CAULIFLOWER STEAK • £16.50
mole sauce, salted capers, black garlic [2, 7, 12, 13, 14]

BLACKENED CAJUN DOUBLE BREAST OF CHICKEN • £27.00
Caesar salad, soft boiled hen's egg, fries [2, 4, 5, 7, 9, 13]

STEAK FRITES • £23.00
170g flat iron steak, fries, pepper sauce [7, 13]

BATTERED HADDOCK • £21.00
tartare sauce, crushed peas, hand cut chips [2, 4, 5, 7, 13]

BEEF BURGER 170G • £19.00
crisp bacon, cheddar, smoked mustard mayo,
pickled gherkin, fries [2, 4, 7, 9, 13]

VENISON LOIN • £31.00
turnip, heritage carrots, dauphine potato, blackcurrant sauce [2, 4, 7, 13]

227G FILLET STEAK • £37.50
pepper sauce, fries [7, 13]

500G CHATEAUBRIAND TO SHARE • £80.00
pepper sauce, fries plus another side [7, 13]

CRAB FREGOLA • £27.50
giant tiger prawn, grilled peppers,
Royal Greenland prawns & lobster bisque [2, 3, 5, 7, 8, 13]

HAKE FILLET • £26.50
charred hispi cabbage, crispy potato, cauliflower, chicken jus [2, 6, 7]

BREADED PLAICE FILLET • £20.00
peas, gem, warm tartare sauce [5, 7, 9, 13]

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

• 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.

