

MARKET MENU

TWO COURSE • £25.00 THREE COURSE • £30.00 starter, main or dessert

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, guilda, 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]

MAINS

HADDOCK TACO

cilantro lime slaw, pico de gallo, fries [2, 5, 9]

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]

SIDES

FRIES • £5.50

HAND CUT CHIPS • £6.00

TRUFFLE MAYONNAISE & AGED PARMESAN FRIES [4, 7, 9] • $\pounds 6.50$

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]

