

## BREAD & OLIVES

<b>Marinated Olives</b> (ve, gf)	5.00
<b>Fried Whitebait</b> , lemon & aioli	6.50
<b>Warm Artisan Breads</b> , olive oil & balsamic (ve)	7.00

## STARTERS

<b>Homemade Soup of the Day</b> , warm sourdough bread (ve, gfo)	7.00
<b>White Onion &amp; Cider Soup</b> , crispy onions (v, gf)	7.50
<b>Tartar of Mackerel</b> , pickled beets, horseradish, fine herbs (gf)	7.00
<b>Ham Hock</b> , pickled carrot & mustard terrine, piccalilli, ciabatta crisp	8.00
<b>Wild Mushroom &amp; Spinach Tart</b> , truffle cream (ve)	7.50
<b>Haggis Bon Bons</b> , sticky onions, whisky dipping sauce	7.50
<b>Feta Croquettes</b> , sweet onion jam (ve)	7.50
<b>Tandoori Scallops</b> , crispy chickpeas, roasted almonds, raita (gf)	13.50

## MAINS

<b>Grilled Tuna Steak</b> , puttanesca sauce, wilted spinach, sautéed potatoes (gf, df)	17.50
<b>Seared Calves Liver</b> , potato & black pudding hash, peas & pancetta, sticky port reduction (df)	19.50
<b>Baked Breast of Corn-Fed Chicken</b> , black garlic gnocchi, charred hispi cabbage, wild mushrooms	17.50
<b>Slow Braised Blade of Beef</b> , smoked pancetta, parsley mash, roast onion purée, glazed carrot	18.00
<b>Poached Potato Gnocchi</b> , wild mushroom, spinach, finished with truffle oil & Parmesan (v)	16.00
<b>Butternut, Almond &amp; Lentil Wellington</b> , parsley mash, glazed roots (ve)	16.50

## GRILL

<b>10oz Rump Steak</b> , hand-cut chips, slow roasted plum tomato, grilled field mushroom (gf)	25.00
<b>8oz Ribeye Steak</b> , hand-cut chips, slow roasted plum tomato, grilled field mushroom (gf)	27.50
<b>10oz Pork Cutlet</b> , hand-cut chips, slow roasted plum tomato, grilled field mushroom (gf)	21.00

## SIDES & EXTRAS

Peppercorn Sauce	4.00
Blue Cheese Sauce	4.00
Red Wine Jus	4.00
Anchovy Butter	3.00
Garlic Butter	3.00
Fine Green Beans, truffle oil & Parmesan	5.50
Charred Tender Stem Broccoli	5.50
Creamy Mashed Potato	5.50
Mixed Salad	4.50
Hand-Cut Chips	5.50

## DESSERTS

<b>Honey &amp; Ginger Steamed Pudding</b> , spiced custard	7.50
<b>Mango &amp; Passion Fruit Meringue Pie</b> , mango ice cream	7.50
<b>Nutmeg Panna Cotta</b> , ginger shortbread, mulled berry compote	7.00
<b>Basque Cheesecake</b> , dulce de leche, toffee ice cream	7.50
<b>Black Forest Torte</b> , cherry gel, vanilla ice cream (ve)	7.50
<b>Chocolate Mocha Tart</b> , espresso cream (gf)	8.00
<b>Selection of Cheeses</b> , celery, grapes, onion chutney, cheese biscuits	14.50

Guests with food allergies and intolerances; please make a member of the team aware before placing an order for food or drink. Please note all of our dishes are prepared in a kitchen where cross contamination may occur, and we cannot guarantee an allergen free environment. Our menu descriptions do not list all ingredients. All weights are uncooked. All prices include VAT at the current rate. (v) does not contain meat, (ve) does not contain any animal products, (gf) does not contain gluten, (gfo) can be adapted to be gluten free, (df) does not contain dairy.