

À LA CARTE MENU

APPETISERS

Warm bread with sun-dried tomato butter	4.95
Marinated house olives	3.95

STARTERS

Scallop, artichoke, pancetta, truffle	12
Ox cheek, radish, pickled veg, caper	6.95
Crab, cucumber, chilli, apple	7.95
Asparagus, egg yolk, Parmesan, hazelnut (v)	6.5
Pigeon, beetroot, pear, sorrel	6.95

FROM THE GRILL

*All items include one side and one sauce.
All our beef is aged in-house for 28 days.
Country of Origin: 100% Scotch Beef from
Perthshire and Renfrewshire*

Breed: Grass fed Charolais and Limousin

Suppliers: G.H. Davidson

Fillet Steak

230g

30

Sirloin Steak

300g

28

Cote de boeuf

£7/100g

Sauces & Butters

Peppercorn

Whisky & Mustard

Chimichurri

Blue Cheese

Garlic Butter

Bordelaise

MAINS

Venison shin, broccoli, goats cheese, blackberry

	15.95
Monkfish, chirizo, shallot, olive	
	16.95
Duck, turnip, pomegranate, five spice	
	18
Gnocchi, sundried tomato, mozzarella, basil	
	11.95
Sea bass, sweet corn, potato, kale	
	14.95

ON THE SIDE

Potato and Mull cheddar gratin	3.95
Hand cut chips	3.95
Pancetta Mac and cheese	3.95
Classic Caesar salad	3.95
House salad	3.95
Tender stem broccoli, hazelnut and shallots	3.95

3.95

CHEESE

**Selection of Mellis cheeses, chicory, oatcakes,
apricots⁹**

SWEETS

Caramel parfait, toffee pudding, ginger, dates

6.5

White chocolate, cherry, almond, honeycombe

6.5

Strawberry, basil, meringue, pistachio

6.5