

LUNCH

## STARTERS + LIGHT BITES



**GLASS OF TAITTINGER  
BRUT RESERVE £9.95**

### **SOUP OF THE DAY £6.25**

freshly baked bread

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### **HALF PINT OF PRAWNS + CRAYFISH £7.50**

crisp salad, whisky marie rose

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### **CURRIED MUSSELS £7.00**

sourdough, tomato, dill oil

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### **OX CHEEK + SHALLOT CROQUETTES £7.95**

rocket, romesco sauce

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### **HOT SMOKED SALMON SCOTCH EGG £8.00**

lime, curry emulsion

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### **BEETROOT BHAJI £6.95 (V)**

puy lentils, smoked yoghurt

Please make our staff aware of any dietary/allergen requirements you may have so we can accommodate your needs.

## MAINS

### **HEBRIDEAN SALMON £15.95**

heritage potatoes, tenderstem broccoli,  
pak choi, brown butter shrimps

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### **SEARED CALVES' LIVER £16.00**

creamed potatoes, mushrooms,  
pancetta, sauce bordelaise

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### **BEER BATTERED NORTH SEA COD £15.00**

charred lemon, triple cooked chips,  
mushy peas, curry sauce, tartare sauce

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### **PEPPERED PICANHA RUMP ROAST BEEF £16.95**

broccoli + bulgur wheat salad, salsa verde

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### **CHICKEN, LEEK + MUSHROOM PIE £16.50**

creamed potatoes, greens, mustard

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### **BUTTER BEAN, SQUASH + CHESTNUT MUSHROOM COBBLER (V) £14.50**

buttered greens

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### **SIDES £3.75**

creamed potatoes, buttered greens,  
french fries, sweet potato fries,  
triple cooked chips, beer battered onion rings,  
tenderstem broccoli garlic + almonds

## TO FINISH

### **“CAPPUCCINO” £7.50**

coffee mousse, chocolate ganache,  
chantilly, milk ice cream

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### **LEMON PARFAIT £7.25**

mascarpone, textures of raspberry,  
shortbread, meringue

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### **SAFFRON POACHED PEAR £7.95**

vanilla espuma, freeze dried blackberries,  
crispy oats, sorbet

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### **“MILLE-FEUILLE” £7.95**

homemade puff pastry, vanilla, caramel,  
hazelnuts, hazelnut ice cream

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### **STICKY TOFFEE PUDDING £7.00**

butterscotch sauce, vanilla ice cream

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### **RHUBARB, APPLE + VANILLA £7.50**

rhubarb shortbread, bavaroise,  
apple, calvados, sherbet

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### **CHOCOLATE + PASSION FRUIT TART £7.50**

passion fruit sorbet

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### **PETIT FOURS £5.00**

## ARTISAN CHEESE SELECTION

### **REDESDALE**

sheep's milk, hard, english

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### **GOLDEN CROSS**

goat's milk, soft, english

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### **COQUETDALE**

cow's milk, soft, english

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### **ARRAN BLUE**

cow's milk, blue, scottish

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### **BLUEMIN WHITE**

cow's milk, blue, english

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### **BRIE DE MEAUX**

cow's milk, soft, french

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### **BLACK BomBER CHeddar**

cow's milk, hard, welsh

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### **MAIDA VALE**

cow's milk, soft, english

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### **ÉPOISSES**

cow's milk, soft, french

served with homemade oatcakes,  
chutney, pickled grapes, walnut + raisin bread

**3 CHEESE £9.95**

**4 CHEESE £11.95**

**5 CHEESE £14.95**

**ALL CHEESE £24.95**

## DESSERT WINES

**10 YEAR TAWNY PORT, FONSECA NV £7.50 (75ml)**

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**LBV PORT, QUINTA DO CRASTO 2013 £6.50 (75ml)**

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