



Evening Menu

Starters

- Scottish Hand Dived Scallops, Celeriac, Apples, Hazelnuts & Truffle £13.50
Warm Crispy Potato Terrine, Leeks, Onions & Garlic £7*
Local Pigeon, Confit & Crisp Artichokes, Truffle £8
Sautéed Chicken Livers, Parfait, Pickled Shallots, Sourdough Crisps, Sherry & Apple £6.50
Crispy Pork, Sweet Corn, Roasted Pineapple, Salsa & Charred Cabbage Leaves £7.50*
40°C Salmon, Sushi Wafer, Shoyu Koji, Yuzu & Nori Seaweed £8
Crispy Lamb Sweetbreads, Hot Smoked Lamb Rib, Salsa Verde, Anchovy & Capers £7.50
Scottish Brown Crab, Salt Baked Potato, Caviar, Crème Fraiche, Seaweed Oil & Pickled Samphire £8*

Mains

- Feather Blade of Beef, Onions, Mushrooms, Pancetta & Beef Shin Macaroni £18*
Seaweed Butter Poached Cod, Smoked Potato Brandade, Charred Leek & Sorrel £17.50*
Scottish Venison Loin, Beetroots, Blackberry, Pickled Garlic Flowers & It's Own Hotpot £22.50
Tikka Marinated Monkfish, Lentil Dal, Spiced Potatoes, Crispy Cheek & Mint Yoghurt £22
St Brides Farm Chicken Breast, Miso Grilled Cabbage, Aubergine & Shitake £21.50
Carrot Cavatelli, Celeriac Puree, Carrot Top Oil & Cashew Nuts £15.50*
Bavette Steak, Roasted Root Vegetables, Smoked Bone Marrow Butter, Fermented Onion Rings, Horseradish & Beef Dripping Chips £17*

Sides

- Mixed Salad £3.50 Triple Cooked or Beef Dripping Chips £4
Sprouting Broccoli, Burnt Onion Hollandaise & Crispy Shallots £4 Parmesan & Truffle Chips £4.50
Sweetcorn, Chilli Salsa & Roasted Pineapple £3.50 Roasted Root Vegetables, Garlic & Rocket £3

Desserts

- Blackcurrant Leaf Tart, Currant Compote & Yoghurt Sorbet £7.50*
Warm Chocolate Ale Cake, Elder Poached Plums & Caramelised White Chocolate Ice Cream £7.50*
Rum & Raisin Ice Cream (with a shot of Pedro Ximenez) £6
Vanilla Cream Pot, Juracon Poached Grapes, Celery Leaf Ice Cream & Hazelnuts £7.50*
Pear & Rosemary Tart Tatin, Salted Caramel Sauce & Vanilla Ice Cream £7.50
Dark Chocolate Mousse with Raspberry £6
Cheese & Biscuits £8.50
Coffee, Bones & Miso Fudge £4.50

Starred Items*

2 Courses £22 3 Courses £28

Please also see the Blackboard for our Specials

For allergen advice, please just ask a member of staff

A discretionary service charge of 10% may be added to the final bill of tables of 6 or more