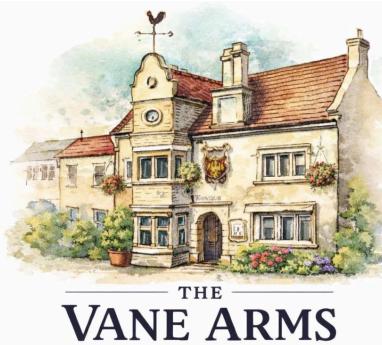


Any allergies or dietary requirements
please let your server know in advance
of ordering



Head chef - Daniel Deville

Volume 1

MAIN MENU

To Start

Spiced Homemade Hummus- Kalamata Olives & Lebanese FlatBread (Ve)

8.25

Chef's Soup of the Day (V)- Sourdough & Maldon rock salt butter

8.25

In-house Cured Salmon Gravalax- blood orange, basil, apple & fennel salad (Gf)

10.95

Jambon Parma Ham Croquettes - served with saffron aioli & micro parsley

8.95

Shetland Mussels - in a white wine cream & garlic sauce & sourdough

9.95

Infused Basil Burrata Salad - rocket, mango and sunblushed tomatoes (Ve)

8.50

Scottish King Scallops - curried cauliflower puree, chorizo cream & Parma ham crumb

12

Vegan King Oyster Scallops - garden pea, edamame, samphire & cauliflower puree (V) (Gf)

10.25

The Grill

8 oz Fillet Steak (Gf)

34.95

10 oz Ribeye Steak (Gf)

28.95

8 oz Bistro Rump Steak (Gf)

24.95

All served with thick-cut chunky chips, flat cap mushrooms, tomatoes, pink peppercorn whipped butter and house salad

Add 3 king Scallops in garlic & chilli butter

7.95

SIDES

All
3.95

Onion rings

Skin on fries

Truffle & parmesan fries

Chunky chips

Peppercorn sauce

Panache of vegetables

Diane Sauce

Rocket Salad

Red wine Jus

Sourdough & Butter

*Food prepared on these premises
may contain traces of nuts.*

(Gf)-gluten free

(V)-Vegetarian

(Ve) Vegan



Food prepared on these premises
may contain traces of nuts.



DESSERTS £7.00

DESSERTS

All of our desserts are made on site from locally sourced ingredients

Sticky Toffee Pudding - butterscotch sauce & vanilla pod ice cream

Chocolate & Orange Brownie- chocolate sauce, vanilla ice cream & seasonal berries

Lemon Meringue Pie - crushed meringue & coconut ice cream

Selection Of Ice Creams with chocolate sauce

Cheesecake Of The Day - vanilla pod ice cream or pouring cream

**Upcoming Function or celebration?
Ask to see our amazing private dining room out back and
get booked in !**

