



Dine : Meet : Drink

SHARERS

Charcuterie Sourdough, Pickled Vegetables, Chutney	£16
Baked Camembert Honeyfield Honey, Roast Figs, Toasted Breads	£18
Bread Board Olive Tapenade, Smoked Garlic Butter, Infused Olive Oil	£8

GRAZERS

Marinated Olives	£6
Hummus Confit garlic, thyme, flatbread (ve)	£6
Beetroot Falafels Tomato & Chili Salsa (ve)	£6
Crispy Beef Chipotle mayo	£6
Belly Pork Crispy Bites mustard aioli	£6
Smoked Mackerel Pate Toasted bread, baby gem	£6
Calamari lemon & coriander mayo	£6
Lemon Garlic Chicken Wings	£6

STARTERS

Confit duck & pancetta Ravioli Vegetable Julienne, Pancetta Crumb, Broth	£12
Cured Scottish Salmon Pickled Fennel, Heritage Potato Salad, Beetroot Vinaigrette	£12
Beetroot Tartar Chilli Mango Mousse, Olive Tapenade, Garlic Crouton	£9
Braised short Rib Braised Short Rib, Hoi Sin Glaze, Watermelon, Black Sesame, Cucumber, Mooli	£12

Sides

Mac & Cheese Crispy Beef & Parmesan Crumb, BBQ Sauce	£5
Hand Cut Chips	£5
Dirty chips Hand Cut Chips, Beef Crispy Bites	£5
New potatoes Garlic Oil	£5

MAINS

Lamb Rump pearl barley, black berries, jus, courgette cake	£24
Pork Loin Medallions Salad pickled red cabbage, tender stem broccoli, smoked heritage potatoes, spring onion dressing	£18
Braised Pulled Beef celeriac and salsify puree, heirloom carrots & beetroot, horseradish, marrow bone	£23
Chicken Breast confit leg bon bon, sweetcorn, enoki mushrooms, roast fig	£19
Roasted courgettes & Cous Cous (ve) charred baby gem, heritage tomato coulis, kimchi	£15
Superfood Salad tender stem, avocado, pink grapefruit, spinach, brown rice, black sesame, toasted walnuts	£15
Haddock & Chips (gf) lemon & tonic crispy butter, hand cut chips, crushed peas	£18
Sea Bream Chorizo, cannellini beans, cherry tomato, shallots, peppers, squash	£19
Steak Burger Mature cheddar, gem lettuce, beef tomato, onion marmalade chipotle mayo, brioche bun, fries.	£17
Buttermilk chicken burger Bacon, spiced guacamole, gem lettuce, beef tomato, brioche bun, fries.	£15

GRILL

21 day aged beef steaks, served with roasted cherry tomato, hand cut chips, garlic mushroom, sauce Bearnaise, Café de Paris, Peppercorn

8oz Rump Steak	£24
8oz Rib-eye Steak	£28
Free Range Pork Tomahawk with house rub	£22

If you have any allergies, please inform your waiter.

Whilst we will make every effort to ensure that your meals are free from allergens, we are a small kitchen where all fourteen allergens are present and cannot guarantee that all traces are eliminated.

A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT.

(v) Vegetarian (ve) Vegan (gf) Gluten Free (df) Dairy Free