

## Small Plates to Share;

Homemade focaccia - 5  
Flatbread with wild garlic pesto, ricotta - 6  
St Andrews cheddar & truffle croquettes - 9  
East of Scotland crab crumpets - 14  
Steak tartare, toasted brioche - 12  
Italian burrata with nduja, sourdough crackers - 10  
Scottish smoked salmon - 10  
Beetroot salad, goats cheese & walnuts - 9  
Cobble Lane fennel salami & pickles - 8

## Your Mains;

Roast Dry Aged Rump of Beef - 25  
Yorkshire pudding, duck fat roast potatoes,  
glazed carrot, red wine gravy  
  
Roast Rare Breed Pork Chop - 24  
cavolo nero, duck fat roast potatoes,  
glazed carrot, apple sauce, red wine gravy  
  
Fish & Chips - 20  
North Sea coley, tartare sauce, Koffman chips  
  
Shetland Cod - 23  
Jerusalem artichoke, hazelnut, chicken butter sauce  
  
Salt Baked celeriac - 18  
maitake mushroom, cavolo nero & St Andrews cheddar  
  
Stuffed Lamb Saddle for Two- 65  
Slow cooked belly, black garlic, maitake mushroom & fine beans

## Your Desserts;

Dark chocolate delice, salted milk sorbet, miso caramel - 9  
Madagascan vanilla ice cream with lemon madeleines - 7  
Yorkshire forced rhubarb parfait, Sicilian blood orange - 8  
British 4 cheese selection, quince, Peter's yard crackers - 12

## Cocktails

Our Espresso Martini - 10.5  
Stoly Vanilla, homemade coffee liqueur,  
Kimbo espresso, sugar  
  
Mimosa - 8.5  
Lamerti prosecco, orange juice,  
orange bitters  
  
Bloody Mary - 11  
Eristoff vodka, tomato juice,  
celery bitters, tabasco sauce

## Your Sides;

Chips - 4.5  
Honey mustard glazed pigs - 3  
Cauliflower cheese - 4.5  
Duck fat roast potatoes - 3.5  
Yorkshire pudding - 1.5  
Gravy - 1

Please inform us of any allergies and intolerances. Whilst we do all we can to accommodate food intolerances & allergies, we are unable to guarantee that dishes will be completely free of traces.

Vegan menu available upon request

A discretionary 10% Service charge will be added to your bill and shared between the Broughton team