



STARTERS

WAGYU SCOTCH EGG, £7.95
Spiced Wagyu Beef | Slow Cooked Egg
Dijonnaise

FRIED JERK CHICKEN, £9.95
Pickled Melon Salad | Firecracker Mayonnaise

CURED MACKEREL, £8.50
Buttermilk | Pear | Lime

COURGETTES, £7.50
Fermented | Pickled | Burrata Courgette
Flower | Nasturtium | Cured Egg

HERITAGE BEETROOTS, £9.95
Goat's Curd | Almonds

MAINS

^{NOT}FISH & CHIPS, £18.50
Pan Fried Cod | Potato Emulsion | Tartare
Salad | Crispy Oyster

M QTR POUNDER WITH CHEESE, £12.50
Onions | Pickles | Lettuce

ROTISSERIE CHICKEN, £14.50 for Half
£28.50 for Whole
Confi t Garlic | Brown Butter Emulsion

RARE BREED PORK SHOULDER, £14.00
Spiced Apple | Buttermilk Purée | Cider Jus

SMOKED CAULIFLOWER, £9.95
Hummus | Raisins | Crème Fraîche

GRILL

All our British beef is selected from Auchterarder, Perthshire, Scotland, from the O'Shea family farm, they are 8th generation butchers and have the finest beef in the U.K

RIB-EYE 300G, £26.90

MEDALLION FILLETS 150G, £19.95

FILLET 250G, £34.00

SIRLOIN 400G, £34.75

RUMP 200G, £14.00

TOMAHAWK 550G, £45.00

HIGHLAND WAGYU

Our Executive Chef Michael Reid is celebrated for being a master of Wagyu and has partnered with Highland Wagyu, widely believed to be the finest producers of Wagyu in the whole of Europe.

WAGYU RIB-EYE 250G, £100.00

HIGHLAND WAGYU TRI TIP 200G, £28.00

TOPPINGS

DUCK EGG, £2.00

HALF LOBSTER, £16.00

BLACK PUDDING, £5.00

SIDES

M CHIPS, £4.50
Triple Cooked

APPLESLAW, £4.50
Red Cabbage | Carrot | Onion
Buttermilk Dressing

TOMATO SALAD, £4.50
Burrata Dressing | Shallots | Basil

TRUFFLED MAC & CHEESE, £4.50
Lemon Crumb | Parmesan

SPICED CHICKPEAS, £4.50
Tomatoes | Smoked Paprika
Lime | Coriander

SPINACH & ROCKET SALAD, £4.50
Cucumbers | Spring Onions | Avocado

SAUCES

GRAVY, £3.00

STILTON SAUCE, £3.00

BLACK GARLIC AIOLI, £3.00