



## SNACKS

**CHEESY POLENTA CROQUETAS** 4 / each (GF) (V)  
black truffle mayo

**CRISPY OYSTERS** 13  
lemon & ginger mayo, salmon roe, dill

**BBQ-SPICED PIG EARS** 7.5 (GF)

**BACON WRAPPED DATES** 4 / each (GF)  
chorizo, Manchego, mustard

**CORN 'RIBS'** 8 (V) (GF)  
black garlic & fermented chilli



## RAW/NEARLY RAW

**HALF DOZEN OYSTERS** 18 (GF)  
red onion mignonette, lemon

**LOBSTER ROLL** 23  
spicy Marie Rose sauce, brioche

**ANGUS BEEF TARTARE** 16  
pickled onion, mustard, Marmite  
egg yolk, crispy bread

## SMALL PLATES

**PUY LENTIL & SWEET ONION RAGOUT** 10 (GF) (V)  
miso yoghurt, spinach, toasted buckwheat

**FOIE GRAS CRÈME BRÛLÉE** 14  
pork crackling & marmalade, brioche

**HOUSE SALAD** 14 (GF) (V)  
mixed leaves, housemade granola mix,  
seeds, honey mustard dressing  
choice of mozzarella or aged duck breast

**HISPI CABBAGE** 9 (V)  
miso brown butter, caperberries,  
crispy shallots

**DEEP FRIED HAGGIS BAR** 12  
duck fat caramel, Bovril

**DUCK BREAST CARPACCIO** 16  
sprout leaves, pickled mustard seeds,  
cranberry jam

**STEAMED SCOTTISH MUSSELS** 16  
preserved lemon, fennel, fermented chilli

**SPICED OX CHEEK DOUGHNUT** 13  
apricot jam, smoked paprika sugar

**8HR BRAISED PORK BELLY** 14  
chipotle glaze, pickled cucumber,  
Kewpie mayo, dukkah, pork crackling

## LARGE PLATES



**DUCK & WAFFLE** 24  
crispy leg confit, fried duck egg,  
mustard maple syrup

**'WANNA BE' DUCK & WAFFLE** 24 (V)  
crispy hen of the woods mushroom tempura,  
fried duck egg, mustard maple syrup

**FILLET OF BEEF** 38 / 250g (GF)  
chimichurri sauce 3 | green peppercorn sauce 4

**ROASTED COD** 30 (GF)  
bougali potatoes, beurre blanc, trout caviar

**MUSHROOM & TRUFFLE RAGOUT** 25 (V)  
pappardelle, Parmesan, truffle shavings

**HALF ROASTED CORN FED CHICKEN** 27 (GF)  
wild mushrooms, ratte potatoes, truffles, herbs

**HAY BAKED RUMP OF SCOTTISH LAMB** 35 (GF)  
roast spiced carrot purée, winter greens, jus



## SIDES

**MAC 'N' CHEESE** 9 (V)  
four cheese mornay

**CRISPY BRUSSEL SPROUTS** 5 (V)  
sweet pickled chillies

**FRENCH FRIES** 5 (V) (GF)  
add truffle & Parmesan 7 (V)

**HONEY BAKED CARROTS** 5 (V)  
chestnuts, greek yoghurt, salsa verde

Culinary Director Daniel Barbosa

Executive Chef Lucia Gregusova

(GF) Gluten free (V) Vegetarian (V) Vegan

Please direct any enquiries related to food allergies or intolerance to your server prior to ordering.  
All prices include VAT. A discretionary 12.5% service charge will be added to the bill.

