

Starter

Fish Cake, Rapeseed Tartar

Steak Tartare, Croutons, Smoked Egg Yolk

Burrata, Heritage Tomato, Lovage Emulsion (v)

Main

Roast Cauliflower, Caper and Raison Dressing (v)

Salmon, Roast Almonds, Tenderstem & 'Nduja Mayo

Bavette Steak, Garlic Butter, Watercress Salad & Frites

Dessert

Ecclefechan Tart, Crème Fraiche (v)

Dark Chocolate Mousse, Praline & Butterscotch Sauce (v)

Isle of Mull Cheddar, Sourdough Crackers, Chutney

£ 40.00 per person (3 Course)

£30.00 per person (2 course)

*All of our dishes are freshly cooked to order, we appreciate your patience during busy periods.
Please make us aware of any allergies and ask for further details of dishes that contain
allergens.*

*(v) Vegetarian *Contains traces of nuts.*

This menu is subject to a discretionary 12.5% service charge. All prices include VAT.