

DINNER

À LA CARTE

STARTERS

VEGAN & VEGETARIAN

SEASONAL SOUP OF THE DAY £7.9
(ask your server more details)

GLAZED EGGPLANT VEGAN £8.5
tomato fondue, vegan cheese fitter, beetroot carpaccio

GUINEA FOWL TERRINE £8.5
sourdough toast, quail egg, pickled radish and spiced apple compote

SEARED SCOTTISH SALMON PAVE £8.9
Beetroot carpaccio, crispy log goat cheese bonbon, horseradish

SAFFRON MOULES MARINIER £8.9
Saffron, white wine, parsley, served with garlic aioli on ciabatta (NF)

SMOKED HADDOCK SOUFFLE £8.9
Pear carpaccio, blue cheese, kale served with haddock chowder

KING PRAWN & CRAB £9.9
White meat Crab cake, Curried mussels dressed in banana leaf (NF)

SEARED KING SCALLOPS £13.9
herb risotto, pancetta crispy, apple, lemon parsley butter (NF)

MAINS

VEGAN & VEGETARIAN

WILD MUSHROOMS CREPES GRATIN £16.5
spinach, Dijon mustard, cheddar cheese mornay sauce Gartin

VEGAN GREEN CURRY THAI £16.5
Lemongrass, Kaffir lime, fresh greens spices sauce, sticky rice

COQ AU VIN £17.5
bacon & mushrooms braised in red wine jus served with parsnip mash

BAKED FILLET OF COD GARTIN £17.5
Spinach & mushroom crepe with baked potato pie, broccoli (NF)

GRASSINGHAM DUCK BREAST & LEG £19.5
celeriac, carrot, beetroot, dauphinoise, red wine sauce

TRIO OF LAMB £24.9
Rack, cannon, pie with aubergine, potato dauphinoise, rosemary jus(NF)

FILLET OF VENISON £24.9
haunch cassoulet, butternut squash, candy roots, juniper jus

DRY-AGED BLACK ANGUS STEAK DIANE FLAMBE £26.9
Served with buttery mash potato, carrot, kale & blue cheese (NF)

FROM THE GRILL

Complimentary sauce, choose one of sauce with grills, bearnaise / peppercorn or garlic butter

BLACK ANGUS DRY-AGED RIBEYE 10 oz £28.9
mushroom, tomato, mix salad, chunky chips

WHOLE SCOTTISH LOBSTER THEMIDOR £45
potato fries and mix leaves salad (NF)

FISH OF THE DAY (ask more details)
steamed mix greens & mash potato £17.9

SIDES £3.90 EACH

TRUFFLE MASH POTAT WITH BRIE CHEESE
SAUTEED NEW POTATOES WITH PARSLEY

ROCKET & PARMESON & BALSMIC
HONEY GLAZED CHANTENAY CARROTS

CREAMY SPINACH
ASSORTED MEX GREENS

DESSERTS, please ask your server dessert menu

DF -dairy free. GF-gluten free. NF-nut free. V-vegetarian. VE-vegan