

## the Outsider dinner...

### starters

soup of the day with crusty artisan bread	6.70
mutton and goat terrine, butternut, apricot and almond chutney, truffle oil, caraway oat crispbread	7.90
pea & smoked brie risotto, pea houmous, crispy leeks, capers	6.90
salted cod brandade stuffed piquillo peppers, tomato stew, smoked pepper rouille, crispy seaweed	6.80
honey and whisky braised onion, smoked king oyster mushroom, stilton, fennel oatcake	7.20

### fish

steamed mussels, white wine, cream, bacon, parmesan, fresh basil, fries	18.60
steamed langoustines, garlic butter, white wine, fries	12.80 / 23.80
pan fried sea trout, spinach, garlic and caper risotto, crispy capers, burnt lemon	24.80
roast whole lobster, garlic butter, salad, fries and garlic mayo	38.20
pan fried cod, miso braised butternut, coconut and ginger broth, tenderstem broccoli	25.20
sweet chilli oil, spring onions	

### others

char-grilled pork loin, mushroom ragu, stilton scone, mascarpone, charred pear, crispy sage	24.70
pan roast duck breast, garlic crushed potato, black pudding, basil and cherry tomato sauce vierge	29.20
charred venison haunch, haggis, beetroot, apple and potato pave, chantenay carrots, sauteed kale	26.90
mojo verde, apple and vanilla chutney	
maple glazed seitan, roasted sweet potato, tofu butterbean cream, galangal crunchy chickpeas, zaatar savoy cabbage, pomegranate molasses	20.80
artichoke, mascarpone and walnut tagliatelle with lemon and spinach	19.80
rib eye steak, lemon, garlic butter, black pepper and hand cut chips with rocket parmesan & tomato	34.70
<small>(matured 35 days, john gilmour scottish butcher, tweed valley sourced)</small>	
35 day hung flat iron, chasseur butter, hand cut chips with rocket, parmesan & tomato	25.80
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### side things

crispy chipotle whitebait, lime aioli	5.20
spiced sweet potato wedges, chive crème fraiche	5.20
sauteed sugar snaps and peas with toasted seeds and fennel salt	4.90
apple, beetroot & raisin coleslaw	4.80
fries or garlicky fries	4.80
mixed leaf salad with red onion and cherry tomato	4.80
mixed olives for two	4.80
crusty artisan bread for 2/4	3.20/5.20

a discretionary service charge of 12% will be added

food allergies & intolerances: please ask a member of staff if you require information on the ingredients in the food we serve