

the Outsider dinner...

650

the OUTSIDER / LIST MAGAZINE

Help us build a school



* Pickering's gin, fever tree tonic, orange

* Aperol spritz 8.90

* Limoncello spritz 8.90

* Barcelona spritz 9.70

* Hugo 9.70

* Rhubarb & basil gin fizz 9.70

* Negroni 8.90

* Old Fashioned 11.80

* Rhubarb & basil fizz 07.53

* San spritz 07.53

starters

soup of the day with crusty artisan bread	6.70
mutton and venison terrine, butternut, apricot and almond chutney, truffle oil, caraway oat crispbread	8.10
pea & smoked brie risotto, pea houmous, crispy leeks, capers	7.80
salted cod brandade stuffed piquillo peppers, tomato stew, smoked pepper rouille, crispy seaweed	7.90
honey and whisky braised onion, smoked portabella mushroom, stilton, fennel oatcake	7.40

fish

steamed mussels, white wine, cream, bacon, parmesan, fresh basil, fries	20.70
pan fried sea trout, spinach, garlic and caper risotto, crispy capers, burnt lemon	26.90
roast whole lobster, garlic butter, salad, fries and garlic mayo	39.80
pan fried hake, miso braised butternut, coconut and ginger broth, tenderstem broccoli	25.70
sweet chilli oil, spring onions	

others

cajun charred pork loin, sweet potato & spring onion champ, pickled fennel, tenderstem broccoli, coriander yoghurt	26.70
pan roast duck breast, garlic crushed potato, black pudding, basil and cherry tomato sauce vierge	29.20
charred venison haunch, haggis, butternut squash fondant, sauteed kale, mojo verde, apple and vanilla chutney	29.80
maple and chilli glazed seitan, roasted sweet potato, tofu butterbean cream, crunchy chickpeas, zaatar savoy cabbage, pomegranate molasses	20.80
smoked tomato pappardelle, roast aubergine, olives, capers, lemon, rocket pesto and grana padano	19.80
rib eye steak, lemon, garlic butter, black pepper and hand cut chips with rocket parmesan & tomato (matured 35 days, john gilmour scottish butcher, tweed valley sourced)	38.70
35 day hung flat iron, chasseur butter, hand cut chips with rocket, parmesan & tomato (matured 35 days, john gilmour scottish butcher, tweed valley sourced)	27.80

side things

crispy chipotle whitebait, langoustine rouille, lime	6.20
spiced sweet potato wedges, chive crème fraîche	5.30
sauteed sugar snaps and peas with toasted seeds and fennel salt	5.30
apple, beetroot & raisin coleslaw	5.30
fries or garlicky fries	5.30
mixed leaf salad with red onion and cherry tomato	5.30
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 and intolerances: please ask a member of staff if you require information on the ingredients in the food we serve