



2 COURSES 30 / 3 COURSES 35

Free flowing bubbles for an extra 25 pp
(90 Minutes)

Saturday: 11.30 – 15.30

EGGS & STARTERS

Eggs Benedict, ham, hollandaise, toasted muffin

Eggs Florentine, spinach, hollandaise, toasted muffin (V)

Eggs Royale, smoked salmon, hollandaise, toasted muffin

Smashed avocado, sourdough bread, poached egg (V)

Cep mushroom velouté, winter truffle Pangritata (V)

Seaweed cured salmon & cucumber, dill crème fraîche

Kale & quinoa salad, avocado, pomegranate, almonds (VG)

Terrine de Campagne, pistachio, fig preserve, sourdough toast

MAINS

Buttermilk chicken burger, mango coleslaw, spiced mayonnaise, pommes frites

Fish & chips, tartare sauce, crushed peas

Pan roasted cod, coco beans, caviar beurre blanc

Braised Gigha Halibut, herb spatzle, girolles, Vin jaune velouté
(£8 supplement)

Slow braised beef cheek, smoked pommes puree, celeriac, madeira sauce

Stuffed Bronze Turkey breast, variegated kale, maple glazed root vegetables, turkey jus

Harissa roasted cauliflower, coconut dhal, caper raisin puree, spiced dukkha (VG)

SIDES

Green salad with French dressing (VG) 4

Brussel sprouts, chestnuts & pancetta butter 5

Selection of artisan bread with salted butter (V) 4

Avocado with house dressing (VG) 4

Scottish smoked salmon 5

Pommes frites (VG) 5

DESSERTS

Classic crème brûlée (V)

Dark chocolate cremeux, sesame, Raspberry sorbet

Selection of 2 cheeses, fruit chutney & crackers (V)

If you have any food allergies or intolerances, please speak to your waiter before ordering. Please be aware that traces of allergens used in our kitchen may be present

All prices included VAT at the current rate. A discretionary 13.5% service charge will be added to your bill.