



SNACKS	Gordal Olives. £4 Homemade Bread. £3 <i>olive oil, balsamic vinegar</i>
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STARTERS	Haggis Scotch Egg. £7.5 <i>roasted garlic aioli, dressed rocket leaves</i> Breaded Brie. £7 <i>gooseberry jam, blueberry balsamic, pickled shallot</i> Gin Cured Salmon. £8.5 <i>pickled chilli, cucumber, caper & raisin puree, dill oil</i> Baby Plum Tomatoes. £7.5 <i>haricot beans, tomato water, pickled fennel, parsley oil</i> Pan Fried King Scallops. £10.5 <i>coronation aioli, apple, orange & dill dressing, red pepper</i>
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MAINS	Chicken Kyiv. £16.5 <i>parsley and garlic butter, macaroni cheese, green vegetables</i> Cauliflower Steak. £15.5 <i>cashew cream, cauliflower puree, raw cauliflower salad</i> Duck Breast. £19 <i>romesco sauce, gnocchi, green beans, chorizo jam</i> Baked Seaweed Hake. £17 <i>tikka masala sauce, bok choy, carrot and courgette salad</i> Pan Roasted Lamb. £20 <i>mint sauce, cucumber, onion, shepherd's pie, red wine jus</i> Specials & Steaks. <i>please ask a member of the team about our specials & steaks</i>
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TO SHARE	20oz Sirloin Steak. £50 <i>truffled tomato & shallot salad, parmesan wedges, peppercorn sauce</i>
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SIDES	Parmesan Wedges. £4 Heritage Tomato Salad. £4.5 <i>shallot and mustard seed dressing</i> Tenderstem Broccoli. £4.5 <i>pickled ginger, gochujang mayo, peanut, red onion</i>
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DESSERTS	Chocolate Brownie. £7 <i>dark chocolate amaretto sauce, vanilla ice cream</i> Sticky Toffee Sundae. £6.5 <i>sticky toffee pudding, vanilla cream, butterscotch, caramel ice cream</i> Pavlova. £6.5 <i>fresh strawberries, strawberry jelly, custard, mint</i> Lemon Posset. £6.5 <i>lemon curd, granola</i> 3 Scoops of Sorbet. £6 <i>please ask a member of the team about our sorbet flavours</i>
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