## NO GLUTEN CONTAINING INGREDIENTS

This menu may not be suitable for Coeliacs (may contain wheat)

**•TO GET YOU STARTED•** 

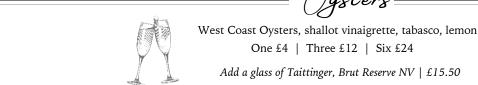
Bread, seaweed butter

Mixed Olives, marinated in oil, chilies & herbs

()ysters

£ 6.00

£ 6.00





·SAUCES·

Today's Home-made Soup, genius bread, locally made butter VG	£ 8.00
West Coast Scottish Mussels, cider, creamed leeks, smoked bacon Recommended Wine: Rioja Blanco, Vivanco, Rioja, Spain 2022   £9.00 175ml	£12.50
Tomato & Cucumber Gazpacho, genius bread	£13.00
Thinly Sliced Beef Carpaccio, capers, shallots, pecorino, truffle mayonnaise	£17.00
Hot Smoked Salmon, crème fraiche, micro cress, dill oil, genius bread	£14.00
Goat's Cheese, beetroot mousse, apple, radish	£13.50
Heirloom Beetroot & Tomato, feta, apple, cress, walnut VG Recommended Wine: Fleurie, Château De Fleurie, Loron, Beaujolais, France 2021   £12.30 175ml	£11.00

## **·MAIN COURSES·**

Lamb Rump, potato terrine, braised cabbage, sweetbread, wild garlic, jus Recommended Wine: Pinot Noir, Spy Valley, Marlborough, New Zealand 2020   £13.50 175ml	£29.50
Confit Pork Belly, asparagus, pomme purée, crackling	£23.00
Braised Hispi Cabbage, miso & cauliflower purée, black garlic, toasted hazelnut crumb VG	£19.00
Salmon Fillet, mussel samphire & pea velouté, squash purée Recommended Wine: Pinot Gris, Neudorf, Tiritiri, Nelson, New Zealand 2020   £11.00 175ml	£25.00
Moroccan Stuffed Butternut Squash, green chilli & basil pesto VG	£18.00

## **•FROM THE GRILL•**

All of our beef comes from locally raised fully traceable G fed Scottish cattle, aged for a minimum of 21 days	rass-	Peppercorn Garlic & Herb Butter	£ 3.50 £ 3.50
<b>80z Fillet Steak</b> prime cut from the centre fillet, a lean and tender cut with delicate flavour, recommended rare	£45.00	·SIDES·	
10oz Ribeye Steak beautifully marbled for a superb juicy full-bodied flavour, recommended medium Recommended Wine: Cabernet Sauvignon, Dry Creek, Sonoma County, California, USA 2018   £13.00 175ml	£40.00	Koffmann Fries VG	£ 6.00
		Truffle & Parmesan Fries	£ 6.50
		Tenderstem Broccoli, chilli oil VG	£ 5.50
		Rocket & Parmesan Salad	£ 5.50
		Tomato & Beetroot Salad VG	£ 5.00
<b>10oz Sirloin Steak</b> tender cut, known for it's marbling and rich flavour, recommended medium rare	£39.00	Honey Carrots	£ 5.00

## ·DESSERTS·

Ice Creams & Sorbets	£ 8.00
Home-made Sticky Toffee Pudding, vanilla ice cream, baked pineapple	£ 9.50
<b>I.J Mellis Cheese Board</b> , oatcakes, quince jelly Prima Donna Maturo   Cashel Blue   Brie de Meaux	£14.00
Recommended Wine: Cockburns L.B.V. Port   £6.00 50ml	* VG-VEGAN

Please note, whilst every effort has been made to avoid cross contamination, our kitchen does handle gluten containing products. Should you have any food allergies or intolerances, please let a member of staff know before placing your order.

A discretionary 10% service charge will be added to your bill.