

NO GLUTEN CONTAINING INGREDIENTS

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

• TO GET YOU STARTED •

Bread, seaweed butter	£ 6.00
Mixed Olives, marinated in oil, chilies & herbs	£ 6.00

Oysters



West Coast Oysters, shallot vinaigrette, tabasco, lemon

One £4 | Three £12 | Six £24

Add a glass of Taittinger, Brut Reserve NV | £15.50



Today's Home-made Soup, genius bread, locally made butter VG	£ 8.00
West Coast Scottish Mussels, cider, creamed leeks, smoked bacon	£12.50
<i>Recommended Wine: Rioja Blanco, Vivanco, Rioja, Spain 2022 £9.00 175ml</i>	
Tomato & Cucumber Gazpacho, genius bread	£13.00
Thinly Sliced Beef Carpaccio, capers, shallots, pecorino, truffle mayonnaise	£17.00
Hot Smoked Salmon, crème fraîche, 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	£11.00
<i>Recommended Wine: Fleurie, Château De Fleurie, Loron, Beaujolais, France 2021 £12.30 175ml</i>	

• MAIN COURSES •

Lamb Rump, potato terrine, braised cabbage, sweetbread, wild garlic, jus	£29.50
<i>Recommended Wine: Pinot Noir, Spy Valley, Marlborough, New Zealand 2020 £13.50 175ml</i>	
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	£25.00
<i>Recommended Wine: Pinot Gris, Neudorf, Tiritiri, Nelson, New Zealand 2020 £11.00 175ml</i>	
Moroccan Stuffed Butternut Squash, green chilli & basil pesto VG	£18.00

• FROM THE GRILL •

All of our beef comes from locally raised fully traceable Grass-fed Scottish cattle, aged for a minimum of 21 days

8oz Fillet Steak £45.00
prime cut from the centre fillet, a lean and tender cut with delicate flavour, recommended rare

10oz Ribeye Steak £40.00
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

10oz Sirloin Steak £39.00
tender cut, known for it's marbling and rich flavour, recommended medium rare

• SAUCES •

Peppercorn £ 3.50
Garlic & Herb Butter £ 3.50

• SIDES •

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
Honey Carrots £ 5.00

• DESSERTS •

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

* 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.