

# NO DAIRY CONTAINING INGREDIENTS

## • TO GET YOU STARTED •

Olives, marinated in red chilies and herbs	£ 6.00
Artisan Bread, lemon oil	£ 5.00

## • STARTERS •

Today's Home-made Soup, artisan bread VG	£ 6.50
Scottish Smoked Salmon, caperberry salad and lemon dressing	£13.00
Dome Mezze Plates, aubergine caponata, smoked chickpea, spinach salad marinated feta cheese, warm flat bread VG	£10.00

## • MAIN COURSES •

Roasted Aubergine, tomato, courgette & red pepper cassoulet VG	£17.00
<i>Recommended Wine: Valpolicella Classico, La Dama, Veneto, Italy 2021   £8.90 175ml</i>	
Pan-fried Cod Fillet, lemon & parsley crumb, peas, garlic fried capers, potato ragout	£22.00
Fishcake, Katsu curry sauce, poached egg	£17.00
Pan Seared Sea Trout, baby potatoes, fine beans, shallots, spring onion	£23.00
<i>Recommended Wine: Pouilly-Fuissé, Les Petites Pierres, Louis Jadot, Mâconnais, France 2020   £11.50 175ml</i>	
Seasonal Salad, please ask your server for our current seasonal salad VG	£15.00
The Dome Burger, Koffmann fries, cajun mayo, tomato, lettuce, vegan applewood smoked cheddar	£17.50
Vegan Burger, Koffmann fries. cajun mayo, tomato, lettuce, vegan applewood smoked cheddar VG	£17.50

## • FROM THE GRILL •

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

<b>8oz Fillet Steak</b>	£45.00
<i>prime cut from the centre fillet, a lean and tender cut with delicate flavour, recommended rare</i>	
<b>10oz Ribeye Steak</b>	£39.00
<i>beautifully marbled for a superb juicy full bodied flavour, recommended medium</i>	
<b>10oz Flat Iron Steak</b>	£25.00
<i>a shoulder cut giving a rich beefy flavour, recommended medium rare</i>	
<b>Pork Chop</b>	£23.00
<i>French trimmed, served on the bone</i>	

## • SAUCES •

Pan Roasted Jus	£ 3.50
Salsa Verde VG	£ 3.50

## • SIDES •

Koffmann Fries VG	£ 4.00
Nduja Roast Potatoes	£ 5.00
Garlic Wild Mushrooms VG	£ 5.00
Chilli & Lemon Tenderstem Broccoli VG	£ 4.50

## • DESSERTS •

Ice Creams and Sorbets VG	£ 6.50
Sticky Toffee Pudding, toffee sauce, vanilla ice cream, candied orange peel VG	£ 8.00
Chocolate & Raspberry Tart, raspberry coulis, fresh berries VG	£ 9.50

\* VG-VEGAN

Please note, whilst every effort has been made to avoid cross contamination, our kitchen does handle dairy 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.