

# NO DAIRY CONTAINING INGREDIENTS

## • TO GET YOU STARTED •

Artisan Bread, dairy-free butter	£ 5.00
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 | £13.50



Today's Home-made Soup, artisan bread, dairy-free butter VG	£ 8.00
Pressed Terrine of Scottish Game & Pistachio, house pickled vegetables, pork crackling	£12.00
Courgette Tartare, semi-dried tomato, lime, toasted nuts, micro herb salad, seeded sourdough VG	£10.00

## • MAIN COURSES •

Sea Bream Fillet, courgette risotto, samphire <i>Recommended Wine: Pouilly-Fuissé, Les Petites, Louise Jadot, Mâconnais, France 2022   £13.90 175ml</i>	£23.00
Pan Roasted Chicken, wild garlic roasted mushroom, red onion, savoy cabbage, mustard jus	£20.00
The Dome Steak Pie, puff pastry, black onion seed, tenderstem broccoli, mashed potato <i>Recommended Wine: Cabernet Franc, Q, Zuccardi, Uco Valley, Mendoza, Argentina 2020   £10.50 175ml</i>	£19.00
Pearl Barley Risotto, crispy kale, carrot VG	£17.00

## • FROM THE GRILL •

All of our beef come 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  
*Recommended Wine: Châteauneuf-du-Pape, Vieux Chevalier, Rhône, France 2021 | £14.90 175ml*

**10oz Ribeye Steak** £39.00  
beautifully marbled for a superb juicy full bodied flavour, recommended medium

**10oz Sirloin Steak** £37.00  
tender cut, known for its marbling and rich flavour, recommended medium rare

## • SAUCES •

Pan Roasted Jus £ 3.50

Chimichurri VG £ 3.50

## • SIDES •

Koffmann Fries VG £ 4.50

Herb Potatoes VG £ 4.50

Wilted Greens VG £ 5.50

## • DESSERTS •

Ice Creams & Sorbets VG	£ 8.00
Home-made Sticky Toffee Pudding, winter berries, vanilla ice cream 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.