

APPETISERS

PEA & SMOKED HAM SOUP

crispy poached egg £6

CHARGRILLED FOCACCIA

heritage tomatoes, mozzarella & truffle honey dressing £8

PRESSED HAM TERRINE

piccillili & soda bread £8

FRITTO MISTO

Vietnamese & tartar dipping sauces £10

EYEMOUTH CRAB

coriander, pink grapefruit, crab mayonnaise & miso dressing £10

WYE VALLEY ASPARAGUS

wild garlic, poached egg & hollandaise £10

CRISPY DUCK SALAD

sesame, pomegranate & toasted cashews £9

TUNA TARTARE

avocado, wasabi, pickled ginger & chilli £9

ENTRÉES

MARKET FISH OF THE DAY

new potatoes, spring greens & hollandaise tartar £18

MONKFISH & TIGER PRAWN CURRY

basmati rice, puris, kachumba & raita £20

SLOW ROAST PORK BELLY

purple sprouting broccoli, apple purée & roasted apples £17

FISH & CHIPS

mushy peas £15

BREAST OF CHICKEN

pomme purée, grilled baby leeks & morel mushrooms £17

SEA TROUT

sautéed Jersey Royal potatoes, brown shrimp & cockle vinaigrette £20

RUMP OF SCOTTISH LAMB

tarragon gnocchi, broad beans & asparagus £20

SPRING VEGETABLE RISOTTO

gorgonzola cheese & pea shoots £8 / £14

THE GRILL

Cooked simply over hot coals

RIB EYE (280gr)	£26
DRY AGED FILLET (220gr)	£30
BAVETTE STEAK (220gr).....	£18
SIRLOIN ON THE BONE (340gr)	£28
ISLE OF MULL SCALLOPS <i>garlic & chilli butter</i>	£22

SAUCES

peppercorn sauce / béarnaise / garlic butter.....£2.50

VEGETABLES & SALADS

buttered spinach, lemon & garlic / green beans & gremolata

/ Gem hearts, blue cheese & toasted hazelnuts /

heritage carrots, orange & parsley crumb /

rocket & parmesan salad / buttered Jersey Royal potatoes /

tomato salad, pickled red onion & basil /

fries / house salad / garlic mushrooms / onion rings

£3.50

If you have an allergy or dietary requirement please keep us informed.

SPARKLING

By the Glass / Bottle

Jannison & Fils Rose NV	£13 / £75
Billecart Salmon Brut NV	£10 / £60
Prosecco, Valdeese, Terre di Sant' Alberto, Veneto	£7 / £30

WHITE

175ml / 375ml / Bottle

Chardonnay, Macon Uchizy, Dom. Talmard, Burgundy, 2015	£6 / £13 / £25
Riesling 'R', August Kessler, Mosel, 2014	£7 / £14 / £27
Pinot Grigio, Sartori, Arcole, Veneto, Italy, 2015	£8 / £15 / £30
A Mano Bianco, Puglia, Italy, 2015	£8 / £15 / £30
Sauvignon Blanc, Yealands "Landmade", Marlborough, NZ, 2016	£8 / £16 / £32

White Wine of the Month

Pouilly-Fuissé, Dominique Cornin, Clos Reyssié, France, 2014£10 / £20 / £40

A sensational Pouilly-Fuissé, expressive, full-blown aromas of overripe peach, honey, fresh lemon and gripping minerality with dominant flavours of exotic dried fruits.

ROSE

175ml / 375ml / Bottle

Domaine Montrose, Côtes du Thongue, France, 2015..... £7 / £13 / £25

RED

175ml / 375ml / Bottle

Côtes du Rhône, Domaine Ferraton, France, 2015.....	£7 / £14 / £28
Fleurie, Chateau de Raousset, Beaujolais, 2015	£8 / £16 / £30
Malbec Estacion 1883, Trapiche, Mendoza, Argentina, 2014.....	£9 / £18 / £35
Rioja Crianza, Bodegas Altanza, Spain, 2013.....	£9 / £18 / £35
Pinot Noir, Pencarrow, Martinborough, New Zealand, 2014.....	£9 / £18 / £35

Red Wine of the Month

Cabernet Sauvignon, Dancing Crow Vineyards, California, 2014.....£10 / £20 / £40

This Cabernet is an embodiment of the land it comes from, displaying classic red fruit and spice supported by supple, velvety tannins, forest fruit, cherry notes and sweet spice with a fresh, vibrant palate.