

**WHITE WINE**

175ml/ 375ml/ 750ml/ 1500ml

**RIESLING 'R',**

August Kessler, Mosel,  
Germany 2015  
£7/ £14/ £27

**SAUVIGNON BLANC,**

Yealands "Landmade",  
Marlborough, New Zealand,  
2016 £8/ £15/ £30

**CHARDONNAY,**

Macon Uchizy, Dom. Talmard,  
Burgundy, 2015  
£6/ £13/ £25

**A MANO BIANCO,**

Puglia, Italy, 2015  
£8/ £15/ £30

**PINOT GRIGIO,**

Sartori, Arcole, Veneto, Italy,  
2015  
£8/ £15/ £30

**White Wine of the Month****ANJOU BLANC SEC,**

Cuvée a Francoise, Thibaud  
Boudignon, Loire, France  
£13/ £25/ £50/ £100

**RED WINE**

175ml / 375ml / 750ml

**FLEURIE,**

Chateau de Raousset, Beaujo-  
lais, 2015  
£8/ £15/ £30

**PINOT NOIR,**

Pencarrow, Martinborough,  
New Zealand, 2015  
£9/ £18/ £35

**MALBEC ESTACION**

1883, Trapiche, Mendoza,  
Argentina, 2014  
£9/ £18/ £35

**IZADI RIOJA RESERVA,**

Rioja Alavesa, Spain, 2012  
£10/ £20/ £40

**COTES DU RHONE,**

Domaine Ferraton, France,  
2015  
£7/ £14/ £28

**Red Wine of the Month****BOURGUEIL,**

Jacky Blot, Le Haut de la  
Butte, Loire, France  
£13/ £25/ £50/ £100

**APPETIZERS****TRUFFLED POTATO SOUP**

girolle mushroom & parmesan straw ..... £6

**CRISPY DUCK SALAD**

sesame, pomegranate & toasted cashews..... £9

**FRITTO MISTO**

Vietnamese & tartar dipping sauces ..... £10

**RIGATONI**

beef ragu & aged parmesan..... £8

**SEARED SCALLOPS**

cauliflower purée & curry oil..... £12

**EYEMOUTH CRAB**

coriander, pink grapefruit & crab mayonnaise..... £9

**GIN CURED SALMON**

pickled cucumber, dill aioli & crispy capers..... £9

**PICKLED HERITAGE BEETROOTS**

goats cheese, pumpkin seed & honey granola ..... £8

**STEAK TARTARE**

toasted onion seeds ..... £8

**ENTRÉES****MONKFISH & PRAWN CURRY**

fragrant rice, raita, kachumba, puris ..... £20

**ISLE OF GIGHA HALIBUT**

smoked pancetta, peas, broad beans & beurre blanc.... £20

**ROAST BREAST OF CHICKEN**

pea purée, black truffle gnocchi & crispy parma ham.. £17

**FISH & CHIPS**

mushy peas..... £15

**MUSHROOM RISOTTO**

girolles & shaved pecorino..... £14

**MARKET FISH OF THE DAY**

new potatoes, greens & béarnaise..... £18

**RACK OF SCOTTISH LAMB**

smoked aubergine, crispy belly & yoghurt ..... £20

**CRAB LINGUINE**

garlic, chilli & lemon ..... £16

**CALVES LIVER**

pomme purée, caramelised onion jus & crispy bacon... £17

**THE GRILL**

Cooked simply over  
hot coals

**RIB EYE (10oz)**

£26

**SIRLOIN (10oz)**

£26

**FILLET (8oz)**

£30

**IRON STEAK (8oz)**

£20

**Sauces**

béarnaise / peppercorn /  
chimichuri / garlic butter

£2.50

**VEGETABLES  
& SALADS**

HAND CUT CHIPS

PARMESAN FRIED COURGETTES,  
TOMATO RELISH

BUTTERED SPINACH

NEW POTATOES

HERITAGE CARROTS

ROCKET &amp; PARMESAN SALAD

GARLIC MUSHROOMS

TOMATO SALAD, PICKLED RED  
ONION & BASIL

ONION RINGS

£3.50

IF YOU HAVE AN ALLERGY OR DIETARY REQUIREMENT PLEASE KEEP US INFORMED.