

**WHITE WINE**

175ml / 375ml / 750ml

**RIESLING 'R',***August Kessler, Mosel, Germany*

2015

£7 / £14 / £27

**SAUVIGNON BLANC,***Yealands "Landmade", Marlborough,**New Zealand,*

2016 £8 / £16 / £32

**CHARDONNAY,***Macon Uchizy, Dom. Talmard,**Burgundy, 2015*

£6 / £13 / £25

**VERDEJO,***Finca Fabian, Spain, 2016*

£7 / £14 / £27

**PINOT GRIGIO,***Sartori, Arcole, Veneto, Italy, 2015*

£8 / £15 / £30

**White Wine of the Month****CHABLIS PREMIER CRU,***Les Vaudevey, Domaine Laroche,**France, 2015*

£12 / £23 / £45

**RED WINE**

175ml / 375ml / 750ml

**FLEURIE,***Chateau de Raousset, Beaujolais,*

2015

£8 / £15 / £30

**PINOT NOIR,***Pencarrow, Martinborough, New**Zealand, 2015*

£9 / £18 / £35

**MALBEC ESTACION 1883,***Trapiche, Mendoza, Argentina, 2014*

£9 / £18 / £35

**RIOJA CRIANZA,***Bodega Altanza, Spain, 2012*

£9 / £18 / £35

**COTES DU RHONE,***Domaine Ferraton, France, 2015*

£7 / £14 / £28

**Red Wine of the Month****AMARONE ,***della Valpolicella, Bertani,**Italy, 2017*

£13 / £25 / £50

**APPETIZERS****CAULIFLOWER SOUP***leek & smoked cheddar croquette..... £6***WARM DUCK SALAD***sesame, pomegranate & toasted cashews..... £9***TEMPURA PRAWNS***Vietnamese & tartar dipping sauces.....£10***RIGATONI***beef ragu & aged parmesan.....£8***CHICKEN LIVER PARFAIT***caramelised onion relish & toasted loaf..... £8***CRISPY GOATS CHEESE***beetroot tartare & pecan dressing..... £8***CHICKEN NOODLE BROTH***chilli, spring onion & coriander ..... £8***BEEF SHORTRIB CROQUETTES***truffle & grain mustard mayonnaise ..... £10***ENTRÉES****ISLE OF GIGHA HALIBUT***pearl barley, mushroom & cauliflower..... £20***MONKFISH & PRAWN CURRY***fragrant rice, raita, kachumba, puris..... £20***BREAST OF CHICKEN***celeriac purée, baby leeks & puy lentils..... £17***FISH & CHIPS***mushy peas..... £15***WILD MUSHROOM RISOTTO***chanterelle mushroom & parmesan..... £14***MARKET FISH OF THE DAY***creamed potatoes, greens & hollandaise tartar..... £18***LOIN OF VENISON***squash, cavolo nero & truffle gnocchi..... £20***FILLET OF COD***pomme purée, brown shrimp & capers ..... £17***BRAISED BEEF***smoked bacon & mushroom..... £18***THE GRILL***Cooked simply over  
hot coals***RIB EYE (10oz)**

£26

**SIRLOIN (10oz)**

£26

**FILLET (8oz)**

£30

**IRON STEAK (8oz)**

£20

**STEAK FRITES (8oz)**

£18

**Sauces***béarnaise / peppercorn / garlic butter  
/ blue cheese hollandaise*

£2.50

**VEGETABLES  
& SALADS****FRENCH FRIES***TENDERSTEM BROCCOLI,  
blue cheese hollandaise***BUTTERED GREENS****GRATIN DAUPHINOISE****BASHED NEEPS & BLACK PEPPER****GARLIC MUSHROOMS****CREAMED POTATOES****ROCKET & PARMESAN SALAD**

£3.50

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