

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**CURRIED PARSNIP SOUP***coconut & coriander..... £6***WARM DUCK SALAD***sesame, pomegranate & toasted cashews..... £9***TEMPURA SQUID***apricot purée & mango, chilli & lime salsa.....£9***SEARED SCALLOPS***curried cauliflower, sultanas & curry oil.....£12***STEAMED PORK DUMPLING***pickled cucumber, soy & chilli broth..... £9***PEAR & PICKLED WALNUT TART***crispy blue cheese fritter & endive..... £8***RAZOR CLAM***braised fennel & chorizo..... £8***BEEF SHORTRIB CROQUETTES***truffle & grain mustard mayonnaise..... £10***ENTRÉES****ISLE OF GIGHA HALIBUT***braised leek & bisque..... £20***BLACKENED MONKFISH***spiced chickpea, spinach, mussels & curry cream.....£20***LOIN OF HIGHLAND VENISON***parsnip purée, peanut & coffee..... £20***LEMON SOLE***gem lettuce, tenderstem broccoli & beurre blanc..... £15***WILD MUSHROOM RAVIOLI***tarragon & truffle emulsion..... £14***SLOW COOKED RABBIT RAGU***gnocchi & aged parmesan..... £16***ROAST DUCK BREAST***crispy duck leg croquette, toasted almond & celeriac .. £20***BREAST OF CHICKEN***salsify gratin, spinach & sherry jus..... £17***FISH & PRAWN CURRY***fragrant rice, raita, kachumba & puris..... £20***FISH & CHIPS***mushy peas..... £16***THE GRILL***Cooked simply over
hot coals***RIB EYE (10oz)**

£26

SIRLOIN (10oz)

£26

FILLET (8oz)

£30

T-BONE (14oz)*with truffle & parmesan fries,
chantarelles & garlic butter*

£40

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

£2.50

**VEGETABLES
& SALADS****HAND CUT CHIPS***TENDERSTEM BROCCOLI,
blue cheese hollandaise**GRATIN DAUPHINOISE**GARLIC MUSHROOMS**ROASTED CAULIFLOWER
truffle & cheddar sauce**POMME PURÉE**TRUFFLED DUCK EGG**ROCKET & PARMESAN SALAD*

£3.50

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