

APPETIZERS

CHICKEN BROTH

white beans & pesto £6

CRISPY GOATS CHEESE SALAD

clementine, beetroot & candied pecans..... £7

CRISPY DUCK SALAD

watermelon, beansprout, pomegranate & sesame £8

CHICKEN LIVER PARFAIT

brioche loaf & quince jam..... £8

WEST COAST CRAB

carrot & brick pastry £10

ENTRÉES

LAMB DHANSAK

basmati rice £15

HOUSE HAMBURGER DELUXE

Emmental cheese, lettuce, tomato & relish..... £15

FISH & CHIPS

pea purée & tartar sauce £14

GNOCCHI

hazelnut & winter chanterelles..... £6/12

BRAISED BEEF

chestnut mushrooms, celeriac & kale..... £17

ROAST COD

butternut squash, smoked butter sauce & green peppercorn £20

*If you have an allergy or dietary requirement please keep us informed.
Vegan menu available on request.*

GRILL

Scottish grass fed beef, cooked simply over hot coals & served with French fries

FILLET (225G)

£31

SIRLOIN (340G)

£28

RUMP STEAK (225G)

£18

SPECIALS

December...

ROAST TURKEY

roast potatoes, Brussel sprouts & red cabbage

£15

Friday...

CHATEAUBRIAND FOR 2

*shallots, garlic mushrooms, red wine
jus & béarnaise sauce*

£60

Saturday...

CÔTE DE BOEUF

thick cut chips & béarnaise

£35

VEGETABLES & SALADS

*garlic mushrooms / hand cut chips / honey glazed carrots / French fries /
roasted Brussel sprouts & chestnuts*

£3

DESSERTS

BAKED ALASKA

gingerbread & clementine

£7

MASCARPONE MOUSSE

coffee & amaretti biscuit

£8

PUMPKIN PIE

chai ice cream

£7

CHEESE SELECTION

chutney & oatcakes

£9

MOCKTAILS

THE DAIQUIRI

apple juice, lime juice & sugar.

natural/ coconut/ grapefruit/
raspberry/strawberry/ pineapple

LEMON BONBON

apple juice, lemon juice, citrus syrup, coconut syrup.

EARL GREY ICE TEA

apple juice, lemon juice, earl grey syrup, seltzer.

PECAN ESPRESSO MARTINI

double espresso & pecan syrup.

£4

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