

Appetisers

Mixed Olives

£3

Homemade Bread - Balsamic Oil

£3

Homemade Bread - Olive Tapenade - Pesto

£4

Small Plates

Chefs Whisky and Orange Cured Scottish Salmon Gravlax - Crème Fraîche

£8

Chefs “Simon Howie Haggis” Scotch Egg - Carrot Chutney – Fresh Salad Leaves

£7

Tempura Battered Cauliflower - Harissa Verde - Crème Fraîche (V)

£6

Chefs “Salt and Pepper” King Prawns - Szechuan Peppercorns - Smokey Sea Salt – Salad - Aioli

£8

Griddled Goats Cheese - Watercress and Beetroot Salad - Walnut Granola (V)

£7

Chefs Oak Smoked Beef - Dijon Mustard - Radish Salad

£9

Scottish Smoked Salmon Pate - Toasted Rye Bread - Shredded Cucumber Salad

£7

Accompaniments & Side Orders

£4 each

Hand Cut Rooster Chips

Sweet Potato Fries

Pommes Frites

Olive Oil Mashed Potato

Orzo Pasta and Mediterranean Vegetable Salad

French Dressed Salad

Cranberry and Apple Braised Red Cabbage

Chefs Steamed Vegetable Medley

Large Plates

Roasted Duck Breast with Aromatic Indian Spiced Fennel

Roasted Duck Breast – Sweet Potato Purée – Aromatic Fennel – Roasted Carrots
£15

Sirloin Steak with Café de Paris Butter

10oz Sirloin Steak – Confit Chunky Chips – Braised Red Cabbage - Café de Paris butter
£24

Sea Bass Fillet with Gnocchi

Pan Seared Sea Bass – Mediterranean Vegetables – Potato Gnocchi – Pesto Genovese
Small £10 or Large £14

Chefs Classic Battered Fish and Chips

North Sea Haddock – Hand-Cut Rooster Chips – Crushed Peas – Shredded Cucumber Salad
£13

Cider Braised Pork Cheeks with Black Pudding Bon-Bon

Braised Pork Cheeks – Cider Cream – Bramley Apple – Olive Oil Mashed Potato
Black Pudding Bon-Bon
£14

Harrisa Marinated Flat Iron Steak

Griddled Flat Iron Steak – Hand Cut Rooster Chips – Roast Pepper Salad – Garlic Aioli
£14

Trio of Squash

Toasted Pumpkin Seed Risotto – Squash Bhaji – Roasted Pumpkin
Harissa Verde & Natural Yogurt
£14

Chicken Paillard Salad

Herb Marinated Chicken Breast – Rocket and Roast Plum Tomato Salad – Garlic Aioli
Crispy Prosciutto - Caper Berries and Balsamic Glaze
£12