



**SNACKS   £2.50**

- Egg Shell / Smoked Salmon Mousse
- Haggis / Apple / Thyme / Parsley
- Puffed Cod Skin / Smoked Cod Roe Emulsion
- Not Prawn Cracker / Bacon Jam
- Tartlet / Celeriac / Beetroot

**SMALL PLATES   £10**

- Tempura Soft Shell Crab / Tartare Sauce
- Haggis / Neeps / Tatties
- Beef Tartare / Garlic Croutons / Parmesan
- Fried Duck Egg / Confit Leg / Duck Ham
- Game Terrine / Pickled Carrot / Damson
- Mark’s Cullen Skink

**GARDEN   SMALL £10 / BIG £19**

- Gnocchi / Parmesan / Baby Spinach
- Risotto Bianco / Parmesan / Garlic / Shallot
- Waldorf Salad / Walnuts / Celery / Blue Murder Cheese
- House Salad / Poached Egg / Saffron Dressing
- Doppio Ravioli / Beetroot / Cauliflower

**GRAZING FOR TWO**

**TO START**

BBQ Shiitake Mushrooms / Toast / Truffle	£22
Hamper / Soup / Choux / Cured Meats	£19

**MAIN COURSE**

Fish Pie	£31
55G Chateaubriand	£64
500G Roast Salmon / Chowder / Chive Scone	£42
Shepperd’s Pie / Potato Mousse / Spinach	£30

**TO FINISH**

Rice Pudding / Chocolate Sponge / Cherry	£18
Chef’s Trio of Desserts	£18
Grazing Trifle	£18

(Please allow 20 minutes)

**BIG PLATES**

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|--|-----|
| Whole Roasted Plaice / Hazelnuts / Capers    | £21 |
| Half Roast Chicken / Natural Juices          | £22 |
| Bream Fillet / Mussel / Caviar / Fennel      | £22 |
| Fish / Chips / Peas                          | £18 |
| Short Rib / Dauphinoise / Roast Leek         | £26 |
| Beef Slider / Onion Rings / Brioche          | £18 |
| 11 Hour Slow Roast Pork Belly / Apple / Mash | £24 |

**GRAZING ON SUNDAYS**

Join us on Sunday for our roast for two

Chicken or Beef, with all the trimmings

Only £28

**FROM THE GRILL**

- All our beef is Scottish, aged for a minimum of 28 days and comes with a traditional watercress and tomato garnish, a choice of red wine jus, brown butter and bone marrow hollandaise or peppercorn cream sauce.
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|----------------------|-----|
| 280G Rib-Eye of Beef | £34 |
| 250G Fillet Steak    | £37 |
| 280G Sirloin Steak   | £30 |
| 460G T-Bone Steak    | £41 |

**EXTRAS   £4**

- French Fries / Mayonnaise
- Kentucky Fried Cauliflower / Garlic Aioli
- Potato Mousse / Sticky Lamb Fat
- Winter Greens / Chilli / Hazelnut
- Ugly Potatoes / Gruyère / Thyme / Garlic
- Peas / Cream / Smoked Bacon / Lettuce
- Raw Spinach / Walnut / Spring Onion

**DESSERTS   £9**

- Sticky Toffee Pudding Soufflé (Allow 15 minutes)
- Treacle Tart / Macaron / Rum & Raisin Ice Cream
- Cheesecake / Peanut / Caramel
- Apple / Cinnamon / Raisin
- Selection of Ice Creams & Sorbets
- Farmhouse Cheese Selection / Crackers / Frozen Grapes / Quince

**ALLERGY ADVICE**

For those with special dietary requirements or allergies, who may wish to know about food ingredients used, please speak to a member of staff. Although some dishes may not contain nuts, we cannot guarantee our dishes are nut-free.

A discretionary service charge of 10% will be added to your bill.



## LUNCH MENU

**SMALL PLATE & BIG PLATE    £22**

**SMALL PLATE, BIG PLATE & DESSERT OF THE DAY    £29**

### SMALL PLATES

Mark's Cullen Skink

Game Terrine / Pickled Carrot / Damson

Waldorf Salad / Walnuts / Celery / Blue Murder Cheese

Fried Duck Egg / Confit Leg/ Duck Ham

### BIG PLATES

Fish & Chips / Mushy Peas

Gnocchi / (Vegetarian) Parmesan / Tomato / Baby Spinach

Steak and "Chip" / Hollandaise / Spinach (£5 Supplement)

Roast Chicken / Chicken Jus / Side of the Day

### DESSERT OF THE DAY

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