



COCKTAILS

Pimm's Spritz 10.5
Dolce Vita Spritz 10.5

Aperol Spritz 9.5
Passion fruit Martini 10

Patron Paloma 12
Patron Picante 12

BAR SNACKS

Gordal olives (vg) 5.5
Smoked almonds (v) 4.5
Padron peppers, garlic, lemon sumac oil (vg) 6
Warm sourdough, whipped feta, pistachio, chimichurri (v) 6
Buffalo chicken wings, blue cheese, celery 9.5

SHARERS

Baked Camembert, filo crust, smoked garlic, black truffle honey, almonds, toasted sourdough (v) 17

STARTERS

Thai-spiced roasted red pepper, sweet
potato, ginger & coconut milk soup (vg)
8
Crispy tiger prawns, cucumber salad,
Vietnamese dipping sauce, lime
10

Burrata, Heirloom tomatoes,
basil, harissa oil
11.5
Chestnut mushrooms, thyme-roasted garlic,
toasted sourdough (vg)
8.5

Plaice fillet, samphire,
warm tartare sauce
10.5
Deville whitebait & calamari
tartare sauce
9.5

MAINS

Short rib & flank burger, smoked Applewood Cheddar, burnt onions, bone marrow crumb, gherkins, skin-on fries 17.5
Vegan cheeseburger, tomato relish, turmeric bun, skin-on fries (vg) 16.5
Miso Caesar grilled asparagus, seaweed burnt leek crumb (vg) 15.5
add chicken 4
Butternut squash & sage agnolotti, roast chestnuts, caramelised Roscoff onion, shallot vinaigrette 17
Cider-battered fish and chips, pease pudding, tartare sauce, gherkin ketchup 18
Red wine braised short ribs, black cabbage, garlic parmesan mash 22
Smoked haddock fishcake, poached Cornish egg, mustard cream & herb sauce 17
Roast halibut, creamed potatoes, spinach, chive hollandaise 28
Grilled sole meuniere, grilled asparagus, wilted spinach, new potatoes 26

STEAKS

Bring you the best in Scottish beef from Gilmours butchers, only using sustainable farms who grass feed giving enhanced flavour & marbling. This is then 35 day dry aged in specialist state-of-the-art ageing chambers

Served with Chimichurri, Peppercorn Sauce or Gravy
10 oz Scottish dry aged Rib-eye Steak 32
10 oz Scottish dry Sirloin Steak 28

SIDES

Fries (vg) 5
Chips 5.5

Mixed salad,
toasted sesame dressing (vg) 5.5

Broccoli, chilli, lemon (vg) 5.5
Green beans, shallots & garlic (vg) 5.5



SCAN THE QR
- for allergen &
kcal info, or
ask a member
of the team for
a calorie menu.

Don't forget to join us every Sunday for our delicious Roasts

Adults need around 2000 kcal a day.
Full allergen information on the ingredients in the food we serve is available upon request - A discretionary service charge will be applied to your bill. Please speak to a member of the team for more info.