

ALL DAY DINING

FOR THE TABLE

BREAD & OILS	5.5	CHARCUTERIE <i>For one/To share</i> 7/12
OLIVES & MANCHEGO	5.5	Bresaola, parma ham, salami, dressed in garlic oil

APPETISERS

BEETROOT & GOATS CHEESE SALAD v	9.0	BRUSCHETTA v Fresh mozzarella, beef tomato, confit garlic oil, micro basil, aged balsamic + Add Parma Ham 3.5	8.5	GIN CURED SALMON	9.5
Steamed beetroot, pickled beetroot, beetroot gel, candied walnuts, whipped goats cheese				Horseradish crème fraîche, pickled cucumber ribbons, sourdough crisps	
		ROASTED CARROT & CUMIN SOUP v VeA	7.0	GAMBAS PIL PIL	9.5
		Ciabatta, salted butter		King prawns marinated in garlic, chilli and coriander, toasted ciabatta	

MAINS

IPA BATTERED HADDOCK	19
Ipa batter, crushed peas, hand-cut chips, tartare sauce	
WILD MUSHROOM RAVIOLI v	17
Wild mushrooms, confit garlic, white wine and tarragon sauce, herb oil	
MALAYSIAN CURRY ve	17
Chickpeas, sweet potato, spinach, peppers, onion, coconut milk, coriander rice, flatbread	
HOUSE BURGER	17
Scotch beef, house sauce, confit onions, cheese, lettuce, beef tomato, house pickles, coleslaw, fries + Add Smoked Bacon 2.5	
BUTTERMILK FRIED CHICKEN BURGER	18
Crispy buttermilk chicken, sriracha mayo, hash brown, lettuce, beef tomato, house pickles, coleslaw, fries	
FRIED HALLOUMI BURGER v	16
Lime and pepper panko, coleslaw, lettuce, tomato, house pickles, lime aioli, fries	
TACOS	
Two soft flour tacos topped with pico de gallo and served with Asian slaw + Add Fries 3.5	
PULLED PORK	16
Guacamole yoghurt, crispy onions	
FISH TEMPURA	16
Tartare sauce, house pickle	
BLACK BEAN ve	15
Guacamole yoghurt, crispy onions	

SIGNATURE DISHES

VENISON	25
Butternut squash, mashed potato, squash purée, plum & red wine sauce	
SEA TROUT	24
Tenderstem broccoli, broccoli purée, crushed jersey royals, lemon & caper butter sauce	
8oz RIBEYE OF ANGUS BEEF	35
Braised roscoff onion, semi-dried tomato, flat cap mushroom, mushroom ketchup, hand-cut chips, green peppercorn sauce, dressed watercress	
STEAK & ALE PIE	19
Braised Scottish shoulder steak, glazed carrots, glazed green beans, hand-cut chips or crushed jersey royals	
THREE CHEESE MACARONI v	16
Topped with parsley and garlic gratin, served with garlic ciabatta or fries + Add Pulled Pork Pibil 4.5	

SUNDAY SERVICE

Enjoy our signature house roast with a selection of delicious sides, then compete in our quiz night from 8pm
AVAILABLE EVERY SUNDAY FROM 12 UNTIL IT'S GONE!

SIDES

SKINNY FRIES & AIOLI	4.5	TATER TOTS & AIOLI	5.0	SCAMPI & TARTARE SAUCE	6.5
HALLOUMI BITES & CHILLI JAM	6.5	HAND-BATTERED ONION RINGS	4.5	SALT & PEPPER CHICKEN POPS	6.0
SWEET POTATO FRIES & AIOLI	5.0	HOUMOUS & FLATBREAD	5.5		

V Denotes vegetarian dishes **Ve** Denotes vegan dishes **VeA** Denotes vegan available
Please inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. We cannot guarantee that any products on this menu are totally free from nuts or derivatives and that fish products are free from all bones. Consuming raw or undercooked meats & shellfish may increase your risk of food borne illness. Some of our selected cheeses may also be made from unpasteurised milk.