

HOUSE MADE BREADS	ROAST GARLIC & ROSEMARY FOCACCIA v Sea salt, black garlic dip, olive oil & balsamic reduction	6.95	GARLIC BREAD v Choice of San Marzano tomato or Mozzarella & Bocconcini	7.95	HUMMUS NIVE Flatbread, toasted sesame seeds, olive oil	7.95	HERITAGE TOMATO BRUSCHETTA ve 6 day fermented sourdough, shallots, citrus & basil dressing	6.95
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ADD 4.50 : GRILLED TIGER PRAWNS, AGED PARMA HAM, CANTABRIA ANCHOVIES

STARTERS

SCOTTISH KING SCALLOPS SF Kombu baked celeriac, wagyu black pudding, tomato ponzu, Waldorf salad leaves	14.95
LOCH DUART SALMON Charcoal kiln smoked, potato gribiche, pickled radish, bee bread crisp, scorched lime dressing	12.95
HERITAGE BEETROOTS VIN Boltardy beetroot tartare, pickled golden beets, goats cheese puff, bulls blood lettuce, romesco dressing	8.95
FRENCH ONION SOUP Snowball onions, cheddar croute	8.95
DUCK DUCK GOOSE Duck rillettes, pressed duck torchon, goose liver pate, house pickles, sansho peppercorn & blood orange marmalade, 6 day fermented sourdough	13.95

SMALL PLATES

POTATO CROQUETTES Reblochon espellette, caviar, black truffle aioli	8.95
BUTTERMILK FRIED CHICKEN Choice of Asian BBQ sauce or jalapeno hot honey	8.95
XO CRISPY SCOTTISH SQUID NISF Charred lime, black garlic mayonnaise	10.95
NOCERELLA OLIVES ve Lemon, chilli, rosemary	4.50
TOMATO & TOFU ve Whipped tofu, puff rice, chilli, citrus dressing, wasabi crackers	7.95
CRISPY KING PRAWNS NISF Charred lime & La-Yu kewpie	9.95
PADRON PEPPERS Sea salt, garlic aioli	6.95

RAW

OYSTERS SF Classic mignonette or kimchi tosazu	3.50 EACH	LINDISFARNE Briny, buttery, sea breeze notes	4.95	YELLOW FIN TUNA TARTARE Avocado, shallots, citrus & truffle dressing	14.95	DRY AGED BEEF TATAKI Baby cornichon, smoked onion, roast tomato ponzu	13.95
		CUMBRAE Salty, meaty, sweet notes					

SALADS

SUPER FOOD SALAD ve Quinoa & buckwheat, sauerkraut, garlic & hemp seed roast sweet potato, heritage beetroot, spinach, edamame & broccoli rav, lemon chicory, avocado, citrus dressing	13.95	GRILLED CHICKEN CAESAR Crisp gem leaves, aged parmesan, herb focaccia croutons, roasted cherry tomatoes, classic dressing	13.95	TORCHED BURRATA v Tartare of confit & sundried tomato, marinated cherry tomatoes, basil, herb focaccia croutons, shallot & citrus dressing	13.95	TUNA NICOISE SALAD Crisp gem leaves, soft boiled egg, green beans, new potatoes, black olive, citrus dressing	16.95
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ADD 4.50: GRILLED CHICKEN BREAST, GRILLED TIGER PRAWNS, SEARED SALMON, GRILLED HALLOUMI, AGED PARMA HAM, CANTABRIA ANCHOVIES

GRILL

All our steaks are a cross breed of Belgian Blue & Aberdeen
All served with triple cooked chips or fries

MEAT

10oz SALT AGED FILLET	36.00
10oz SALT AGED SIRLOIN	32.95
10oz SALT AGED RIBEYE	34.95
10oz SALT AGED FLAT IRON	21.95
6oz BEEF BURGER	16.95
<i>Black Angus patty, cheddar, signature sauce, crisp lettuce, tomato, house pickle, brioche bun</i>	

SHARING CUTS

1kg SALT AGED TOMAHAWK	75.00
600G CHATEAUBRIAND	85.00
1.2kg SALT AGED PORTERHOUSE	100.00
6 BONE RACK OF NIDDERDALE LAMB	62.00

FISH

6oz YELLOWFIN TUNA STEAK	28.95
6oz SCOTTISH SALMON STEAK	18.95
600g NATIVE LOBSTER SF	45.00
FISH OF THE DAY	<i>Ask your server for more details</i>

ADD SAUCE 3.50: PEPPERCORN, BEARNAISE, YORKSHIRE BLUE CHEESE, CHIMICHURRI, ANCHOVY BUTTER, RED WINE JUS, SALSA VERDE, GARLIC BUTTER

PIZZA

PARMA HAM Bocconcini, roasted cherry tomatoes, rocket leaves	14.00	PEPPERONI Valerio sausage, black olive tapenade, jalapeno, snowball onion, pizzaioia sauce, mozzarella cheese	15.00	SEA TIGER PRAWN SF Spoon spinach, confit garlic, mozzarella cheese, toasted sesame, chilli oil	16.00	GOATS CHEESE v Piquillo peppers, black truffle, spoon spinach, mozzarella cheese, basil pistou	14.00
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PASTA

LINGUINE PISTOU v Goats cheese, basil, baby heritage courgette, aged parmesan	14.00
PAPPARDELLE POMODORO v Slow roasted san marzano tomato ragu, basil, confit garlic, aged parmesan	14.00
RISOTTO MILANESE v Acquerello rice, saffron, Amalfi lemon gremolata	14.00
SEAFOOD LINGUINE SF Scottish squid, surf clams, king scallop, white wine, tomato, garlic, chilli	19.95
BLACK TRUFFLE GNOCCHI v Wild forest mushrooms, spoon spinach, chives, crispy potato	14.95
ADD TO ANY PASTA 4.50	
GRILLED CHICKEN BREAST, GRILLED TIGER PRAWNS, SEARED SALMON, GRILLED HALLOUMI, AGED PARMA HAM, CANTABRIA ANCHOVIES	

MAINS

TASTING OF NIDDERDALE LAMB Best end cutlet, galette of shoulder, sweetbreads, basque style peppers, black olive, zucchini, pickled toberberries, pedro ximenez reduction	25.95
DUO OF CHESTER WHITE PORK Glazed belly, stuffed loin, wagyu black pudding fritter, charred roast garlic pak choi, sweet potato duchess, green pepper sauce	23.95
SAUTE CHICKEN 'MARENGO' SF Hasselback shmaltz potato, lobster toast, fried quail egg, black truffle, spinach & celeriac puree, marengo jus	22.95
WILD ATLANTIC HALIBUT SF Israeli couscous & spinach cousotto, buttermilk fried chicken oyster, sauteed rainbow kale, thai yellow curry	24.95
SCOTTISH SEA TROUT SF Palourde clams, charred onions, sauce sandefjord, caviar, dill oil	23.95

SIDES

TRIPLE COOKED CHIPS ve Rosemary sea salt	4.95
TRUFFLE & PARMESAN FRIES v Crispy potato, chives	4.95
ROCKET SALAD v Cherry tomatoes, aged parmesan, balsamic dressing	4.95
HOUSE SALAD ve Citrus dressing	4.95
SPINACH ROCKEFELLER v Pernod, aged parmesan	4.95
GARLIC MASHED POTATOES v Confit garlic	4.95
CHARCOAL HISPI CABBAGE Smoked bacon, beef shmaltz	4.95
XO GARDEN GREENS v Chilli, garlic, ginger	4.95
SAUTÉED FOREST MUSHROOMS v Spinach, garlic butter	4.95

WINE LIST

WHITE

	175ml	250ml	bottle
PETIT BALLON, BLANC VE COLOMBARD / UGNI BLANC <i>Dry, zesty, citrusy, vibrant</i>	6.80	7.90	22.50
LES GRENADIERS VE CHARDONNAY <i>Stone fruits, vanilla, ripe</i>	7.60	10.00	28.50
PICPOUL DE PINET, DOMAINE LANGARAN VE PICPOUL <i>Zesty, mineral, vibrant</i>			30.00
PETIT CHABLIS, DOMAINE MILLET CHARDONNAY BURGUNDY <i>Light honey, creamy, classic</i>			46.50
SANCERRE, DOMAINE LA GRANDE MAISON VE SAUVIGNON BLANC LOIRE VALLEY <i>Elegant, crisp, aromatic</i>			49.00
POUILLY-FUISSE DOMAINE CARRETTE CHARDONNAY BURGUNDY <i>Ripe, mineral, fresh</i>			49.50
MACON-VERZE, DOMAINE LEFLAIVE VE CHARDONNAY BURGUNDY <i>Zesty, mineral, creamy, rich</i>			62.50
MONTEVENTO DOC VE PINOT GRIGIO <i>Refreshing, light, easy drinking</i>	6.80	10.00	25.50
INCANTESIMO FALANGHINA <i>Silky, peach, yellow plum</i>			33.00
GAVI DI GAVI FRATELLI VE CORTESE <i>Ripe pears, delicate, white flowers</i>	10.00	12.00	33.50
LA TUNELLA FRIULANO <i>Pear, wildflowers, delicate almond</i>			43.50
PAZO LA MAZA VE ALBARINO <i>Thirst quenching, zesty, botanical</i>			38.00
RIOJA BLANCO, BELEZOS VE VIURA <i>Oak aged, creamy, aromatic</i>			35.50
NELSON ESTATE VE SAUVIGNON BLANC SOUTH AFRICA <i>Refreshing, plums, green spices</i>			33.00
RHEBOKSKLOOF VE CHENIN BLANC SOUTH AFRICA <i>Rich, tropical, mouthwatering</i>			32.00
PICHIKURA VE SAUVIGNON BLANC CHILE <i>Aromatic, tropical fruits, refreshing</i>	6.80	9.00	24.00
ANA VE SAUVIGNON BLANC NEW ZEALAND <i>Gooseberry, grassy, fresh</i>	10.00	13.10	34.00
HOMER, ERADUS ESTATE VE RIESLING NEW ZEALAND <i>Off dry, kaffir leaf, green apple</i>			38.00
BAKESTONE CELLARS VE CHARDONNAY UNITED STATES <i>Rich, buttery, honeysuckle</i>			60.00

SPARKLING

	125ml	bottle
CHAMPAGNE, DELAMOTTE CHARDONNAY/PINOT NOIR FRANCE <i>Fresh, rich fruit, floral</i>	12.00	56.50
POL ROGER NV VE PINOT NOIR/MEUNIER/CHARDONNAY FRANCE <i>Rich, green apple, brioche</i>		75.00
LAURENT-PERRIER ROSE NV VE PINOT NOIR FRANCE <i>Strawberry, citrus, brioche</i>		115.00
KRUG GRAND CUVÉE NV VE CHARDONNAY/PINOT NOIR FRANCE <i>Brioche, minerality, orchard fruit</i>		280.00
PROSECCO, CECILIA BERETTA VE GLERA ITALY <i>Green apple, citrus, ripe</i>	7.90	33.00
CAVA, JOAN SARDA RESERVA VE MACABEO BLEND SPAIN <i>Orchard fruit, almond, brioche</i>		39.00
SPUMANTE ROSE CECILIA BERETTA VE GLERA/RABOSO ITALY <i>Red fruits, sherbet, cream</i>		34.00

RED

	175ml	250ml	bottle
PETIT BALLON, ROUGE VE GRENACHE/SYRAH <i>Medium bodied, approachable, velvety tannins</i>	6.80	7.90	22.50
DOMAINE DE SAISSAC VE CABERNET SAUVIGNON <i>Cassis, cedar, supple</i>	7.60	9.90	27.50
LA MUSE DE CABESTANY VE PINOT NOIR <i>Fresh, juicy, perfumed</i>	8.70	11.00	31.00
FLEURIE DOMAINE LATHUILIERE GRAVALLON VE GAMAY <i>Pure, juicy, cherry</i>			40.00
COTES-DU-RHONE, V.GONNET VE GRENACHE BLEND <i>Dark fruit, liquorice, fresh acidity</i>			35.00
CH. LA GRAVE A POMEROL MERLOT BLEND BORDEAUX <i>Full, plump red fruits, elegant</i>			82.00
CH. LA COUROLLE, ST-EMILLION MERLOT/CABERNET SAUVIGNON BORDEAUX <i>Classic, earthy, mineral</i>			44.50
SORAIE, CECILIA BERETTA CORVINA BLEND <i>Velvety, chocolatey, baby amarone</i>			36.00
CHIANTI CLASSICO, VIGNAMAGGIO VE SANGIOVESE <i>Fruity, traditional, fine tannins</i>			46.50
MUCCHIETTO VE PRIMITIVO <i>Silky, black cherry, balsamic notes</i>	10.50	12.50	33.50
BRUNELLO DI MONTALCINO, RIDOLFI V SANGIOVESE <i>Delicate, red fruit, spice</i>			95.00
LA TUNELLA CABERNET FRANC <i>Structured, fresh, cassis</i>			39.00
VALPOLICELLA RIPASSO SUPERIORE, CECILIA BERETTA CORVINA BLEND <i>Rich, deep, wild cherries</i>			38.50
RIOJA CRIANZA, TEMPERA VE TEMPRANILLO BLEND <i>Rich, plum, ripe tannins, spice</i>			34.00
PICHIKURA VE MERLOT CHILE <i>Dark fruit, fresh, ripe</i>	6.80	9.00	24.00
CHAMUYO ESTATE VE MALBEC MENDOZA <i>Vibrant, red cherries, soft tannins</i>	9.00	11.00	30.00
BODEGA RUCA MALEN VE MALBEC MENDOZA <i>Vibrant, red cherries, soft tannins</i>			39.50
ERADUS ESTATE VE PINOT NOIR NEW ZEALAND <i>Dark berries, earthy, savoury</i>			47.00
DOUBLE TROUBLE, BAROSSA BOY VE SHIRAZ/CABERNET SAUVIGNON AUSTRALIA <i>Dark chocolate, toasty oak, raspberry</i>			57.00
THE SOUTHERLY VE SHIRAZ AUSTRALIA <i>Dark chocolate, black plums, mocha</i>			35.50
NAOUSSA JEUNES VIGNES, THYMIPOULOS XINOMAVRO GREECE <i>Juicy, red fruits, herbaceous</i>			42.50
CHATEAU MUSAR CABERNET SAUVIGNON BLEND LEBANON <i>Dense, black fruit, spice</i>			90.00
PETIT BALLON ROSE VE CABERNET SAUVIGNON BLEND FRANCE <i>Dry, fresh, juicy red fruit</i>	6.80	7.90	22.50
LA SOURCE GABRIEL PROVENCE GRENACHE/CINSAULT/SYRAH FRANCE <i>Delicate, floral, stone fruit</i>	10.00	13.00	38.00
MONTEVENTO VE PINOT GRIGIO ITALY <i>Apricot, fresh fruits, delicate</i>	6.80	10.00	25.50

ROSE

	175ml	250ml	bottle
PETIT BALLON ROSE VE CABERNET SAUVIGNON BLEND FRANCE <i>Dry, fresh, juicy red fruit</i>	6.80	7.90	22.50
LA SOURCE GABRIEL PROVENCE GRENACHE/CINSAULT/SYRAH FRANCE <i>Delicate, floral, stone fruit</i>	10.00	13.00	38.00
MONTEVENTO VE PINOT GRIGIO ITALY <i>Apricot, fresh fruits, delicate</i>	6.80	10.00	25.50

SWEET

	half	125ml	bottle
NOANS, LA TUNELLA VE RIESLING/SAUVIGNON/TRAMINER ITALY <i>Candied orange, aromatic, fresh</i>		10.50	52.00