

HOUSE MADE BREADS

ROAST GARLIC & ROSEMARY FOCACCIA v 6.95
Sea salt, black garlic dip, olive oil & balsamic reduction

GARLIC BREAD v 7.95
Choice of San Marzano tomato or Mozzarella & Bocconcini

HUMMUS NIVE 7.95
Flatbread, toasted sesame seeds, olive oil

HERITAGE TOMATO BRUSCHETTA VE 6.95
6 day fermented sourdough, shallots, citrus & basil dressing

ADD 4.50 : GRILLED TIGER PRAWNS, AGED PARMA HAM, CANTABRIAN ANCHOVIES

STARTERS

SCOTTISH KING SCALLOPS SF 14.95
Kombu baked celeriac, wagyu black pudding, tomato ponzu, Waldorf salad leaves

LOCH DUART SALMON 12.95
Charcoal kiln smoked, potato gribiche, pickled radish, bee bread crisp, scorched lime dressing

HERITAGE BEETROOTS VIN 8.95
Boltardy beetroot tartare, pickled golden beets, goats cheese puff, bulls blood lettuce, romesco dressing

FRENCH ONION SOUP 8.95
Snowball onions, cheddar croute

DUCK DUCK GOOSE 13.95
Duck rilletes, pressed duck torchon, goose liver pate, house pickles, sansho peppercorn & blood orange marmalade, 6 day fermented sourdough

SMALL PLATES

POTATO CROQUETTES 8.95
Reblochon espellette, caviar, black truffle aioli

BUTTERMILK FRIED CHICKEN 8.95
Choice of Asian BBQ sauce or jalapeno hot honey

XO CRISPY SCOTTISH SQUID NISF 10.95
Charred lime, black garlic mayonnaise

NOCERELLA OLIVES VE 4.50
Lemon, chilli, rosemary

TEMPURA CAULIFLOWER VE 7.95
Gochujang glaze, green onion, chive aioli

CRISPY KING PRAWNS NISF 9.95
Charred lime & La-Yu kewpie

PADRON PEPPERS 6.95
Sea salt, garlic aioli

RAW

OYSTERS SF 3.50 EACH
Classic mignonette or kimchi tosazu

LINDISFARNE
Briny, buttery, sea breeze notes

CUMBRAE
Salty, meaty, sweet notes

YELLOW FIN TUNA TARTARE 14.95
Avocado, shallots, citrus & truffle dressing

DRY AGED BEEF CARPACCIO 13.95
Pickled walnut, rocket, aged balsamic, smoked salt

SALADS

SUPER FOOD SALAD VE 13.95
Quinoa & buckwheat, sauerkraut hemp seed roast sweet potato, heritage beetroot, spinach, edamame & broccoli rav, lemon chicory, avocado & citrus dressing

CHICKEN CAESAR 13.95
Yorkshire grain fed chicken crisp gem leaves, aged parmesan, herb focaccia croutons, roasted cherry tomatoes, classic dressing

TORCHED BURRATA v 13.95
Tartare of confit & sundried tomato, marinated cherry tomatoes, basil, herb focaccia croutons, shallot & citrus dressing

TUNA NICOISE SALAD 16.95
Crisp gem leaves, soft boiled egg, green beans, new potatoes, black olive, citrus dressing

ADD 4.50: GRILLED CHICKEN BREAST, SAUTEED TIGER PRAWNS, SEARED SALMON, GRILLED HALLOUMI, AGED PARMA HAM, CANTABRIAN ANCHOVIES

GRILL

All our steaks are a cross breed of Belgian Blue & Aberdeen Angus
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
Brioche bun, mature cheddar, signature sauce, crisp lettuce, tomato, frickle

SHARING CUTS

Served with two sauces of your choice

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 Ask your server for more details

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

PIZZA

PARMA HAM 14.00
Bocconcini, roasted cherry tomatoes, rocket leaves

PEPPERONI 15.00
Valerio sausage, black olive tapenade, jalapeno, snowball onion, pizzaiola sauce, mozzarella cheese

SEA TIGER PRAWN SF 16.00
Spoon spinach, confit garlic, mozzarella cheese, toasted sesame, chilli oil

GOATS CHEESE v 14.00
Piquillo peppers, black truffle, spoon spinach, mozzarella cheese, basil pistou

PASTA

LINGUINE PISTOU v 14.00
Goats cheese, basil, heritage courgette, aged parmesan

PAPPARDELLE POMODORO v 14.00
Slow roasted san marzano tomato ragu, basil, confit garlic, aged parmesan

RISOTTO MILANESE v 14.00
Acquerello rice, saffron, Amalfi lemon gremolata

SEAFOOD LINGUINE SF 19.95
Scottish squid, surf clams, king scallop, white wine, tomato, garlic, chilli

BLACK TRUFFLE GNOCCHI v 14.95
Wild forest mushrooms, spoon spinach, chives, crispy potato

ADD TO ANY PASTA 4.50
GRILLED CHICKEN BREAST, TIGER PRAWNS, SEARED SALMON, GRILLED HALLOUMI, AGED PARMA HAM, CANTABRIA ANCHOVIES

MAINS

HIGHLAND VENISON HAUNCH 26.95
Loaded Jerusalem artichoke, braised shoulder farci, black kale, bone marrow jus

DUO OF CHESTER WHITE PORK 23.95
Roast belly, glazed cheek, wagyu black pudding fritter, charred roast garlic pak choi, sweet potato duchess, green pepper sauce

SAUTE CHICKEN 'MARENGO' SF 22.95
Hasselback shmaltz potato, lobster toast, fried quail egg, black truffle, spinach & celeriac puree, marengo jus

WILD ATLANTIC HALIBUT SF 24.95
Israeli couscous & spinach cousotto, buttermilk fried chicken oyster, sauteed rainbow kale, thai yellow curry

NORTH SEA COD SF 23.95
Chorizo, clam & butterbean cassoulet, winter herb crust, crispy seaweed

SIDES

TRIPLE COOKED CHIPS VE 4.95
Rosemary sea salt

TRUFFLE & PARMESAN FRIES v 4.95
Crispy potato, chives

ROCKET SALAD v 4.95
Cherry tomatoes, aged parmesan, balsamic dressing

HOUSE SALAD VE 4.95
Citrus dressing

SPINACH ROCKEFELLER v 4.95
Pernod, aged parmesan

GARLIC MASHED POTATOES v 4.95
Confit garlic

CHARCOAL HISPI CABBAGE 4.95
Smoked bacon, beef shmaltz

GARLIC GREENS v 4.95
Smoked garlic butter, crispy potato

SAUTEED FOREST MUSHROOMS v 4.95
Spinach, garlic butter

WINE LIST

WHITE

	175ml	250ml	bottle
PETIT BALLON, BLANC VE COLOMBARD / UGNI BLANC <i>Dry, zesty, citrusy, vibrant</i>	7.10	8.40	23.50
LES GRENADIERS VE CHARDONNAY <i>Stone fruits, vanilla, ripe</i>	7.90	10.50	29.50
PICPOUL DE PINET, DOMAINE LANGARAN VE PICPOUL <i>Zesty, mineral, vibrant</i>			31.00
PETIT CHABLIS, DOMAINE MILLET CHARDONNAY BURGUNDY <i>Light honey, creamy, classic</i>			47.50
SANCERRE, DOMAINE LA GRANDE MAISON VE SAUVIGNON BLANC LOIRE VALLEY <i>Elegant, crisp, aromatic</i>			50.00
POUILLY-FUISSE DOMAINE CARRETTE CHARDONNAY BURGUNDY <i>Ripe, mineral, fresh</i>			50.50
MACON-VERZE, DOMAINE LEFLAIVE VE CHARDONNAY BURGUNDY <i>Zesty, mineral, creamy, rich</i>			63.50
MONTEVENTO DOC VE PINOT GRIGIO <i>Refreshing, light, easy drinking</i>	7.40	10.00	26.50
INCANTESIMO FALANGHINA <i>Silky, peach, yellow plum</i>			34.00
GAVI DI GAVI FRATELLI VE CORTESE <i>Ripe pears, delicate, white flowers</i>	10.30	12.50	34.50
LA TUNELLA FRIULANO <i>Pear, wildflowers, delicate almond</i>			45.00
PAZO LA MAZA VE ALBARINO <i>Thirst quenching, zesty, botanical</i>			39.00
RIOJA BLANCO, BELEZOS VE VIURA <i>Oak aged, creamy, aromatic</i>			36.50
NELSON ESTATE VE SAUVIGNON BLANC SOUTH AFRICA <i>Refreshing, plums, green spices</i>			34.00
RHEBOKSKLOOF VE CHENIN BLANC SOUTH AFRICA <i>Rich, tropical, mouthwatering</i>			33.00
PICHIKURA VE SAUVIGNON BLANC CHILE <i>Aromatic, tropical fruits, refreshing</i>	7.20	9.50	25.00
ANA VE SAUVIGNON BLANC NEW ZEALAND <i>Gooseberry, grassy, fresh</i>	10.30	13.50	36.00
HOMER, ERADUS ESTATE VE RIESLING NEW ZEALAND <i>Off dry, kaffir leaf, green apple</i>			39.00
BAKESTONE CELLARS VE CHARDONNAY UNITED STATES <i>Rich, buttery, honeysuckle</i>			61.50

SPARKLING

	125ml	bottle
CHAMPAGNE, DELAMOTTE CHARDONNAY/PINOT NOIR FRANCE <i>Fresh, rich fruit, floral</i>	12.00	57.50
POL ROGER NV VE PINOT NOIR/MEUNIER/CHARDONNAY FRANCE <i>Rich, green apple, brioche</i>		76.00
LAURENT-PERRIER ROSE NV VE PINOT NOIR FRANCE <i>Strawberry, citrus, brioche</i>		125.00
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>	8.00	34.00
CAVA, JOAN SARDA RESERVA VE MACABEO BLEND SPAIN <i>Orchard fruit, almond, brioche</i>		40.00
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>	7.10	8.40	23.50
DOMAINE DE SAISSAC VE CABERNET SAUVIGNON <i>Cassis, cedar, supple</i>	7.90	10.50	28.50
LA MUSE DE CABESTANY VE PINOT NOIR <i>Fresh, juicy, perfumed</i>	9.30	11.50	32.00
FLEURIE DOMAINE LATHUILIERE GRAVALLON VE GAMAY <i>Pure, juicy, cherry</i>			41.00
COTES-DU-RHONE, V.GONNET VE GRENACHE BLEND <i>Dark fruit, liquorice, fresh acidity</i>			36.00
CH. LA GRAVE A POMEROL MERLOT BLEND BORDEAUX <i>Full, plump red fruits, elegant</i>			83.00
CH. LA COUROLLE, ST-EMILLION MERLOT/CABERNET SAUVIGNON BORDEAUX <i>Classic, earthy, mineral</i>			45.50
SORAIE, CECILIA BERETTA CORVINA BLEND <i>Velvety, chocolatey, baby amarone</i>			37.00
CHIANTI CLASSICO, VIGNAMAGGIO VE SANGIOVESE <i>Fruity, traditional, fine tannins</i>			47.50
MUCCHIETTO VE PRIMITIVO <i>Silky, black cherry, balsamic notes</i>	10.80	13.00	34.50
BRUNELLO DI MONTALCINO, RIDOLFI V SANGIOVESE <i>Delicate, red fruit, spice</i>			96.00
LA TUNELLA CABERNET FRANC <i>Structured, fresh, cassis</i>			40.00
VALPOLICELLA RIPASSO SUPERIORE, CECILIA BERETTA CORVINA BLEND <i>Rich, deep, wild cherries</i>			40.00
RIOJA CRIANZA, TEMPERA VE TEMPRANILLO BLEND <i>Rich, plum, ripe tannins, spice</i>			35.00
PICHIKURA VE MERLOT CHILE <i>Dark fruit, fresh, ripe</i>	7.20	9.50	25.00
CHAMUYO ESTATE VE MALBEC MENDOZA <i>Vibrant, red cherries, soft tannins</i>	9.30	11.50	31.00
BODEGA RUCA MALEN VE MALBEC MENDOZA <i>Vibrant, red cherries, soft tannins</i>			40.50
ERADUS ESTATE VE PINOT NOIR NEW ZEALAND <i>Dark berries, earthy, savoury</i>			48.00
DOUBLE TROUBLE, BAROSSA BOY VE SHIRAZ/CABERNET SAUVIGNON AUSTRALIA <i>Dark chocolate, toasty oak, raspberry</i>			58.00
THE SOUTHERLY VE SHIRAZ AUSTRALIA <i>Dark chocolate, black plums, mocha</i>			36.50
NAOUSSA JEUNES VIGNES, THYMIPOULOS XINOMAVRO GREECE <i>Juicy, red fruits, herbaceous</i>			43.50
CHATEAU MUSAR CABERNET SAUVIGNON BLEND LEBANON <i>Dense, black fruit, spice</i>			91.00
PETIT BALLON ROSE VE CABERNET SAUVIGNON BLEND FRANCE <i>Dry, fresh, juicy red fruit</i>	7.10	8.40	23.50
LA SOURCE GABRIEL PROVENCE GRENACHE/CINSAULT/SYRAH FRANCE <i>Delicate, floral, stone fruit</i>	10.30	13.50	39.00
MONTEVENTO VE PINOT GRIGIO ITALY <i>Apricot, fresh fruits, delicate</i>	7.40	10.00	26.50
NOANS, LA TUNELLA VE RIESLING/SAUVIGNON/TRAMINER ITALY <i>Candied orange, aromatic, fresh</i>			10.50 53.50

SWEET