

HOUSE MADE BREADS	ROAST GARLIC & ROSEMARY FOCACCIA v Sea salt, black garlic, olive oil & balsamic glaze	7.25	GARLIC BREAD v 7.95 Choice of San Marzano tomato or mozzarella	HUMMUS n/ve 8.95 Flatbread, toasted sesame seeds, olive oil	HERITAGE TOMATO BRUSCHETTA ve 7.95 6 day fermented sourdough, shallots, citrus & basil dressing
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STARTERS	SMALL PLATES
SCOTTISH KING SCALLOPS sf 16.95 White bean cassoulet, sweetcorn, chorizo	GRILLED LAMB BELLY 8.95 Babaganoush, olive, piquillo, sumac
SHETLAND MUSSELS sf 13.95 Sauce vierge, chervil, focaccia	BUTTERMILK FRIED CHICKEN 8.95 Asian BBQ sauce or roast garlic & parmesan
CRISPY KING PRAWNS sf 12.95 Charred lime & La-Yu kewpie	TEMPURA SQUID sf 13.95 Paprika aioli, parsley, lemon
LOCH DUART SALMON 12.95 Kiln smoked, horseradish cream, potato Olivier, compressed cucumber	SHRIMP SCOTCH EGG sf 13.95 Crispy chilli oil, nori, sesame
BAKED HERITAGE BEETROOT v/n 8.95 Charred endive, romesco, Yorkshire blue fritter	BUFFALO CAULIFLOWER v 8.95 Tempura, Buffalo glaze, green onion, buttermilk ranch
FRENCH ONION SOUP 8.95 Snowball onions, cheddar croute	NOCERELLA OLIVES ve 4.50 Lemon, chilli, rosemary
CHICKEN & HAM PRESSE 13.95 Pea crisp, mustard puree, house pickles, sourdough	PADRON PEPPERS v 7.50 Smoked sea salt, garlic aioli

RAW	LINDISFARNE OYSTERS sf 3.50 EACH Mignonette or Buffalo	SPICED YELLOW FIN TUNA TARTARE 16.95 Whipped avocado, pickled chilli, espelette cracker	SALMON SASHIMI 15.95 Serrano, vanilla, compressed melon, maple ponzu	SALT AGED BEEF TARTARE 16.95 Beef fat game chips, pickled shimeji, cured yolk, salt
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SALADS	SUPER FOOD SALAD ve 14.95 Quinoa & buckwheat, sauerkraut, hemp seed roast sweet potato, heritage beetroot, spinach, edamame & broccoli rav, lemon chicory, avocado purée, citrus dressing	CHICKEN CAESAR 14.95 Yorkshire grain fed chicken, crisp gem leaves, aged parmesan, herb focaccia croutons, roasted cherry tomatoes, classic dressing	TORCHED BURRATA v/n 14.95 Tartare of confit & sundried tomato, marinated cherry tomatoes, basil, herb focaccia croutons, roasted pistachio, shallot & citrus dressing	TUNA NICOISE SALAD 28.95 Crisp gem leaves, soft boiled egg, green beans, new potatoes, black olive, citrus dressing
ADD 5.00 GRILLED CHICKEN BREAST, TIGER PRAWNS, SEARED SALMON, GRILLED HALLOUMI, AGED PARMA HAM, CANTABRIAN ANCHOVIES				

PIZZA	TORCHED BURATTA n 17.00 White base, mozzarella, aged parma ham, roasted pistachio, dressed rocket, olive oil	PEPPERONI 16.00 Pepperoni, black olive, jalapeño, snowball onion, pizzaio/a sauce, mozzarella cheese	FUNGHI 16.00 Sautéed forest mushrooms, roasted garlic, fresh truffle	GOATS CHEESE v 15.00 Piquillo peppers, black truffle, spoon spinach, mozzarella cheese, basil pistou
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PASTA	MAINS	SIDES
WILD MUSHROOM PACCHERI v 14.50 Sautéed forest mushrooms, ricotta, lemon, fresh truffle	TEXEL LAMB 28.95 Roasted loin, lamb belly spring roll, lamb fat rosti, anchovy, gem, perciage	CHIPS OR FRIES ve 5.20 Rosemary sea salt
PAPPARDELLE POMODORO v 14.50 Slow roasted son marzano tomato ragu, basil, confit garlic, aged parmesan	WEST MOOR PORK CHOP 24.95 Roasted squash duchess, jamon croquette, salsify, sage	SAUTÉED POTATOES v 5.95 Garlic & herb butter, parsley
PEA & HAM RISOTTO 14.50 Arborio rice, spring peas, confit ham hock, salsa verde, aged parmesan	YORKSHIRE GRAIN FED CHICKEN 24.95 Caramelised onion soubise, mini pot pie, roast heritage carrot, king trumpet mushroom, tarragon dauphinoise	ROCKET SALAD v 4.95 Cherry tomatoes, aged parmesan, balsamic dressing
SEAFOOD LINGUINE sf 21.95 Scottish squid, mussels, surf clams, king scallop, crevettes, white wine, tomato, garlic, chilli	COD LOIN sf 28.95 Smoked mussels, sugarloaf cabbage, miso, roast chicken jus	HOUSE SALAD v 4.95 Buttermilk dressing
SPINACH GNOCCHI v 15.95 Sun ripened tomatoes, grilled courgette, roasted peppers, Thai basil	NORTH ATLANTIC HALIBUT 32.95 Basil purée, confit potato, roasted courgette, stuffed olive, bouillabaisse	SPINACH ROCKEFELLER v 6.50 Pernod, aged parmesan
ADD 5.00	VENISON WELLINGTON 32.95 Roasted beetroot, heritage carrot, pickled berries, Venison a la royale	GARLIC MASHED POTATOES v 5.20 Confit garlic
CHICKEN BREAST		CHARCOAL HISPI CABBAGE 5.20 Smoked bacon, beef smaltz
SEARED SALMON		CHARRED TENDER STEM BROCCOLI v 5.95 Chili, ginger
AGED PARMA HAM		SAUTÉED FOREST MUSHROOMS v 5.20 Spinach, garlic & herb butter
TIGER PRAWNS		
GRILLED HALLOUMI		
CANTABRIAN ANCHOVIES		

WINE LIST

WHITE

		175ml	250ml	bottle
FRANCE	PETIT BALLON, BLANC VE COLOMBARD /UGNI BLANC <i>Dry, zesty, citrusy, vibrant</i>	8.00	9.45	27.45
	LES GRENADIERS VE CHARDONNAY <i>Stone fruits, vanilla, ripe</i>	9.50	12.15	35.95
	PICPOUL DE PINET, DOMAINE LANGARAN VE PICPOUL <i>Zesty, mineral. vibrant</i>			34.95
	LES FOSSES D'HARENG VOUVRAY VE CHENIN BLANC <i>Off dry, stone fruit, classic style</i>			45.45
	PETIT CHABLIS, DOMAINE MILLET CHARDONNAY BURGUNDY <i>Light honey, creamy, classic</i>			52.00
	SANCERRE, DOMAINE LA GRANDE MAISON VE SAUVIGNON BLANC LOIRE VALLEY <i>Elegant, crisp, aromatic</i>			53.95
ITALY	POUILLY-FUISSE DOMAINE CARRETTE CHARDONNAY BURGUNDY <i>Ripe, mineral, fresh</i>			54.50
	MACON-VERZE, DOMAINE LEFLAIVE VE CHARDONNAY BURGUNDY <i>Zesty, mineral, creamy, rich</i>			67.00
	MONTEVENTO DOC VE PINOT GRIGIO <i>Refreshing, light, easy drinking</i>	8.30	10.55	29.95
	INCANTESIMO FALANGHINA <i>Silky, peach, yellow plum</i>			36.95
SPAIN	GAVI DI GAVI FRATELLI VE CORTESE <i>Ripe pears, delicate, white flowers</i>	11.65	14.40	40.45
	MUCCHIETTO VE FIANO <i>Nectarine, honeysuckle, almond</i>	9.00	13.00	35.00
NEW WORLD	PAZO LA MAZA VE ALBARINO <i>Thirst quenching, zesty, botanical</i>			42.45
	RIOJA BLANCO, BELEZOS VE VIURA <i>Oak aged, creamy, aromatic</i>			40.00
	NELSON ESTATE VE SAUVIGNON BLANC SOUTH AFRICA <i>Refreshing, plums, green spices</i>			37.45
	RHEBOKSKLOOF VE CHENIN BLANC SOUTH AFRICA <i>Rich, tropical, mouthwatering</i>			36.45
	PICHIKURA VE SAUVIGNON BLANC CHILE <i>Aromatic, tropical fruits, refreshing</i>	8.20	10.15	28.45
	ANA VE SAUVIGNON BLANC NEW ZEALAND <i>Gooseberry, grassy, fresh</i>	11.60	14.35	39.45
	THE LANE PINOT GRIS AUSTRALIA <i>Honeyed notes, balanced, exuberant fruit</i>			44.45
	BAKESTONE CELLARS VE CHARDONNAY UNITED STATES <i>Rich, buttery, honeysuckle</i>			64.00

SPARKLING

		125ml	bottle
	CHAMPAGNE, DELAMOTTE CHARDONNAY/PINOT NOIR FRANCE <i>Fresh, rich fruit, floral</i>	13.25	72.00
	POL ROGER NV VE PINOT NOIR/MEUNIER/CHARDONNAY FRANCE <i>Rich, green apple, brioche</i>		87.00
	LAURENT-PERRIER ROSE NV VE PINOT NOIR FRANCE <i>Strawberry, citrus, brioche</i>		135.00
	DOM PERIGNON 2015 VE PINOT NOIR/CHARDONNAY FRANCE <i>Rich, structured, exceptional</i>		250.00
	PROSECCO SYLVOZ, LE COL TURE BRUT NV VE GLERA ITALY <i>Delicate, ripe fruit, white flower</i>	9.00	38.45
	CAVA, JOAN SARDA RESERVA VE MACABEO BLEND SPAIN <i>Orchard fruit, almond, brioche</i>		42.45
	PROSECCO ROSE DOC LA COLTURE VE GLERA/PINOT NERO ITALY <i>Delicate, crushed raspberries, rose petals</i>		38.45

RED

		175ml	250ml	bottle
FRANCE	PETIT BALLON, ROUGE VE GRENACHE/SYRAH <i>Medium bodied, approachable, velvety tannins</i>	8.00	9.45	27.45
	DOMAINE DE SAISSAC VE CABERNET SAUVIGNON <i>Cassis, cedar, supple</i>	8.50	11.15	32.45
	SAUMUR CHAMPIGNY, CAVES DE SAUMUR CABERNET FRANC <i>Deep, crunchy dark fruit, silky</i>			42.45
	FLEURIE DOMAINE LATHUILIERE GRAVALLON VE GAMAY <i>Pure, juicy, cherry</i>			45.00
	CH. LA COUROLLE, ST-EMILLION MERLOT/CABERNET SAUVIGNON BORDEAUX <i>Classic, earthy, mineral</i>			49.45
	CH. LA GRAVE A POMEROL MERLOT BLEND BORDEAUX <i>Full, plump red fruits. elegant</i>			87.00
ITALY	SORAIE, CECILIA BERETTA CORVINA BLEND <i>Velvety, chocolatey, baby amarone</i>			41.00
	CHIANTI CLASSICO,VIGNAMAGGIO VE SANGIOVESE <i>Fruity, traditional, fine tannins</i>			50.00
	MUCCHIETTO VE PRIMITIVO <i>Silky, black cherry, balsamic notes</i>	11.60	14.35	39.45
	BRUNELLO DI MONTALCINO, RIDOLFI V SANGIOVESE <i>Delicate, red fruit, spice</i>			99.45
SPAIN & PORTUGAL	VALPOLICELLA RIPASSO SUPERIORE, CECILIA BERETTA CORVINA BLEND <i>Rich, deep, wild cherries</i>			43.00
	TRES PRIORS CONCA DE BARBERA TREPAT/MERLOT <i>Fruit forward, rounded, fresh, light</i>			37.00
NEW WORLD	RIOJA CRIANZA, TEMPERA VE TEMPRANILLO BLEND <i>Rich, plum, fresh, ripe</i>	10.60	14.30	38.45
	QUINTA DE CHOCAPALHA TINTO TOURIGA NACIONAL BLEND PORTUGAL <i>Fresh, elegant, cherry, cassis</i>			45.00
	PICHIKURA VE MERLOT CHILE <i>Dark fruit, fresh, ripe</i>	8.20	10.15	28.45
	CHAMUYO ESTATE VE MALBEC MENDOZA <i>Vibrant, red cherries, soft tannins</i>	9.90	13.00	35.45
	LOS CHAMACHOS VE PINOT NOIR <i>Refined, refreshing, cherry</i>	9.00	12.50	35.00
	MARCHIORI & BARRAUD VE MALBEC MENDOZA <i>Blueberries, ripe tannins, fresh</i>			43.00
	FAMILY BLEND RED, JOOSTENBERG ESTATE VE SYRAH BLEND SOUTH AFRICA <i>Juicy, black cherry, fennel</i>			44.00
	ERADUS ESTATE VE PINOT NOIR NEW ZEALAND <i>Dark berries, earthy. savoury</i>			50.50
	DOUBLE TROUBLE, BAROSSA BOY VE SHIRAZ/CABERNET SAUVIGNON AUSTRALIA <i>Dark chocolate, toasty oak, raspberry</i>			61.00
	THE SOUTHERLY VE SHIRAZ AUSTRALIA <i>Dark chocolate, black plums, mocha</i>			39.00
	OTHELLO, DOMINUS ESTATE CABERNET SAUVIGNON USA <i>Dark fruit, cedar spices, hugely drinkable</i>			120.00

ROSÉ

		175ml	250ml	bottle
	PETIT BALLON ROSÉ VE CABERNET SAUVIGNON BLEND FRANCE <i>Dry, fresh, juicy, red fruit</i>	8.00	9.45	27.45
	LA SOURCE GABRIEL PROVENCE GRENACHE/CINSAUL T/SYRAH FRANCE <i>Delicate, floral, stone fruit</i>	11.90	15.20	42.45
	MONTEVENTO VE PINOT GRIGIO ITALY <i>Apricot, fresh fruits, delicate</i>	8.40	10.60	30.45

SWEET

		125ml	half bottle
	CORNEY & BARROW SAUTERNES SAUVIGNON/SEMILLON FRANCE <i>Rich, honeyed, citrus</i>	15.00	45.00