

# LUNCH MENU

AVAILABLE MONDAY – SATURDAY 12PM – 5PM  
1 COURSE 13.95 | 2 COURSE 19.95 | 3 COURSE 25.95

## STARTERS

### SCOTTISH SMOKED SALMON

Torched fillet, potato ravigote, Tokyo turnip, puffed rice, buttermilk dressing

### CHICKEN LIVER PARFAIT

Pickled girolles, french onion puree, 6 day fermented sourdough

### FRENCH ONION SOUP

Snowball onions, cheddar croute

### ROAST HERITAGE BEETROOT V/N

Boltardy beetroot tartare, pickled golden beets, goats cheese puff, romesco sauce

### BRUSCHETTA VE

6 day fermented sourdough, shallots, citrus & basil dressing

### KING SCALLOPS SF

(6.50 supplement)  
Salt baked Jersey royals, pickled granny smith, spring pea veloute

## MAINS

### BEEF BURGER & FRIES

Brioche bun, mature cheddar, signature sauce, crisp lettuce, tomato, frizzle

### FISH & CHIPS

Haddock fillet, triple cooked chips, crushed peas, tartare sauce, charred lemon

### EXTRA TOPPINGS

3.00 EACH

Chicken breast, aged Parma ham, Cantabrian anchovies, tiger prawns

### PORK BELLY

Braised belly, haggis puff, garlic pomme puree, roast pak choi, chermoula

### TOMATO & MOZZARELLA PIZZA

Shallots, oregano

Sundried tomatoes, spinach, peppers, mushrooms, black olives, rocket

2.00 EACH

## GRILL

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

**FLAT IRON STEAK 8oz**  
(4.50 supplement)

**YELLOWFIN TUNA STEAK 6OZ**  
(15.00 Supplement)

### ADD SAUCE 3.50

Peppercorn, bearnaise, Yorkshire blue cheese, chimichurri, anchovy butter, red wine jus, salsa verde, garlic butter, cafe de Paris

**FILLET STEAK 8oz**  
(18.00 Supplement)

**SCOTTISH SALMON STEAK 6OZ**  
(4.00 Supplement)

**RIBEYE STEAK 8oz**  
(13.00 Supplement)

## SALADS & PASTA

### SUPER FOOD SALAD VE

Quinoa & buckwheat, sauerkraut, garlic & hemp seed roast sweet potato, heritage beetroot, spinach, edamame & brocolli rav, lemon chicory, avocado, citrus dressing

### LINGUINI PISTOU V

Goats cheese, basil, heritage courgette, aged Parmesan

### TORCHED BURRATA V

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

### PAPPARDELLE POMODORO V

Slow roasted san marzano tomato ragu, basil, confit garlic, aged parmesan

### CHICKEN CAESAR

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

### RISOTTO MILANESE V

Acquerello rice, saffron, Amalfi lemon gremolata

### ADD 4.50

Grilled chicken breast, tiger prawns, seared salmon, grilled halloumi, aged parma ham, cantabrian anchovies

## SIDES

4.50

### GARLIC MASHED POTATOES V

Confit garlic

### HOUSE SALAD V

Buttermilk dressing

### TRIPLE COOKED CHIPS VE

Rosemary sea salt

### GARLIC GREENS V

Garlic butter, citrus crumb

### SAUTÉED FOREST MUSHROOMS V

Spinach, garlic butter

### ROCKET SALAD V

Cherry tomatoes, aged Parmesan, balsamic dressing

## DESSERTS

### DARK CHOCOLATE BROWNIE V

Toffee popcorn, dulce de leche, salted caramel ice cream

### ICE CREAM/SORBET V/VE

Please ask your server for today's selection

### VANILLA CRÈME BRÛLÉE V

Madagascan vanilla, shortbread

### SUMMER BERRY CHEESECAKE

Elderflower gel, strawberry glass, raspberry ripple ice cream

### CHEESEBOARD V/N

Please ask your server for today's selection  
(£5.00 Supplement)

All our food is prepared in a kitchen where nuts, gluten and other allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy, please let a member of staff know before ordering. Full allergen information is available on request. All prices are inclusive of VAT. There is a discretionary 10% service charge added to your bill. **V -**