



SMALL PLATES

- MARKET SOUP OF THE DAY**
toasted sourdough (V) 5.5
- PRAWN AND CRAYFISH SALAD**
chipotle mayo, parmesan cheese straw 7
- DUCK, ORANGE AND COGNAC PARFAIT**
melba toast, red onion marmalade 7
- LAMBS BREAST**
charred chicory, cabbage, crumbed feta 8
- HALLOUMI MARINATED AND GRIDDLED**
chipotle mayo, dry slaw, leaves (V, GF) 6.5

- BAKED CAMEMBERT (for 2)**
garlic, thyme, garlic baguette (v) 12
- HAGGIS CROQUETTES**
wild garlic mayo, parsnip crisps, leaves 7.5
- SCOTTISH SMOKED SALMON
& POACHED EGG**
champ, spinach, hollandaise (GF) 8
- TEMPURA SQUID AND BLANCHBAIT**
garlic mayo, courgette fries 7.5
- SPICY HOT WINGS**
six for 6, twelve for 10

FROM THE STOVE

- CATCH OF THE DAY**
crushed new potatoes, spinach, sauce vierge 16
- RISOTTO PRIMAVERA**
new season vegetables, basil oil, parmesan(v) small 7 mains 13
- SUMMER SALAD with HALLOUMI**
avocado, grapes, quinoa, herb leaves, honey and mustard dressing, pomegranate pearls (v) 13.5

- RAS-EL-HANOUT CHICKEN**
marinated and griddled, tabbouleh salad 14.5
- HADDOCK AND CHIPS**
beer batter, house tartar, minted crushed peas, lemon 14
- FISHERMANS POT PIE**
peas francais, glazed baby carrots 14.5
- CHICKEN CAESAR SALAD**
crispy lettuce, bacon, anchovies, boiled egg, garlic croutons 13.5

FROM THE CHARCOAL PARRILLA GRILL

- STEAKS**
our steaks are 28 day aged, served with griddled tomato, triple cooked proper chips, crispy onions, field mushroom, leaves
- 10OZ RIB EYE 22**
- 8OZ SIRLOIN 22**
choice of peppercorn sauce or garlic butter
- HALF CHICKEN**
deboned and marinated for 24 hours, garlic butter triple cooked chips, dry slaw, leaves 15
- HONEY BRAISED PORK BELLY**
caramelized apple, mixed lentils, crackling spear 15

- PRIME BEEF BURGER**
bacon, iceberg lettuce, tomato, onions, gherkin, house sauce 12
- DOUBLE CHEESEBURGER**
2x patties, 2 x chese, onions, iceberg lettuce, house sauce 14
- CHUCK BUN**
Louisiana marinade, avocado, lime mayo, iceberg lettuce 12
- VEGGIE BUN**
marinated halloumi, avocado, rocket, pomegranate molasses, bbq jackfruit (v) 13

KIDS

- SIDES**
- Market mixed leaf and herb salad 4
- Triple cooked proper chips 4
- Market greens 4
- Sweet potatoes with red chilli, maple syrup and flaked almonds 4

- CHICKEN GOUJONS**
chips, panko bread crumbed fried courgettes, peas, 7.5
- HALLOUMI BITES**
panko bread crumbed then deep fried, chips, greens 7.5
- FISH FINGERS AND CHIPS**
panko bread crumbed fried courgettes, peas 7.5

PUDS

- WARM CHOCOLATE POT**
fresh raspberries 6.5
- ORANGE CHEESECAKE**
summer berry coulis 6.5

- STICKY TOFFEE WALNUT PUDDING**
beer & black treacle pudding, toffee sauce and vanilla ice cream (GF) 7
- APPLE, RAISIN and CINNAMON STRUDEL**
with proper custard 7

FOOD ALLERGIES & INTOLERANCES
Before you order your food & drinks please speak to our staff if you would like to know about our ingredients

PARTIES & GROUPS
For groups of 6 or more, a discretionary service charge of 10% is added