



SBAGLIATO

*Valentian vermouth, Cocchi Torino, Aperol,  
Cremant D'Alsace -- 14*

HIBISCUS G&T

*Tanqueray gin, hibiscus, Chambreyzette,  
Fever-Tree light tonic -- 12*

B R E A D & S N A C K S

GRILLED CORNBREAD

*chicken butter, crispy skins -- 6*

RAW VEGETABLES

*smoked cods roe OR tahini -- 9*

COMPANY BAKERY SOURDOUGH

*cultured butter, Blackthorn sea salt -- 3/5*

BACALAO BEIGNETS

*piri piri -- 7*

RARE BREED CRISPY PIG

*brown sauce -- 7*

S C O T T I S H S H E L L F I S H

WEST COAST CRAB CRUMPET *spiced brown crab butterscotch, meat radish -- 18*

PAN SEARED ISLE OF MULL SCALLOP *seaweed, miso & chilli butter -- 23*

WEST COAST LANGOUSTINES *in their shell, Dijonnaise -- 26*

S T A R T E R S

HERITAGE TOMATO TART

*aubergine tahini, yogurt -- 11*

BURRATA

*courgette, candied lemon, green salsa -- 15*

GRILLED BRITISH ASPARAGUS

*peas, truffle cream -- 16*

PORK & PISTACHIO TERRINE

*pickled walnut jam -- 15*

LOCH ETIVE SEATROUT PASTRAMI

*pickled cucumber, sour cream -- 16*

SPICY RAW BEEF

*pickled shimeji, cured yolk -- 19*

*large with fries -- 29*

M A I N S

PLANT BURGER

*tomato, caramelised onion, sweet pickle, fries -- 18*

SPINACH & GOATS CHEESE FILO TART

*British asparagus, wild garlic -- 18*

RICOTTA & WILD GARLIC TAGLIOLINI

*peas, Parmesan -- 17*

CORN FED CHICKEN BREAST

*chanterelle, pearl barley, purple sprouting broccoli -- 26*

EAST COAST COD

*peas, broad beans, morels -- 28*

HARISSA BARBEQUE PORK CHOP

*romesco, grilled onions -- 32*

ROAST SCOTTISH LAMB RUMP

*spinach, lamb fat carrot -- 33*

GRILLED GIGHA HALIBUT

*sea greens, preserved lemon -- 34*

300G TWEED VALLEY SIRLOIN

*Blackthorn sea salt & rosemary fries -- 45*

S H A R I N G

ROASTED MONKFISH CHOP

*smoked n'duja, tomato, soft herbs -- 66*

800G TWEED VALLEY PRIME RIB STEAK

*triple cooked chips -- 110*

F O R T H E T A B L E

ROASTED CARROTS

*tahini yogurt, date molasses, pistachio -- 6*

JERSEY ROYALS

*mint butter, spring onion -- 6*

CHARGRILLED HISPI CABBAGE

*bagna cauda, garlic panko -- 6*

BITTER LEAVES

*sherry vinigarette, anchovy, Parmesan -- 6*

TENDERSTEM BROCCOLI

*saffron, hazelnut -- 6*

FRIES

*Blackthorn sea salt, rosemary -- 6*

S A U C E S

*all 4.5*

GREEN PEPPERCORN

JALAPEÑO HOLLANDAISE

BONE MARROW

CHIMICHURRI

*All prices are inclusive of VAT at 20%. A discretionary service charge of 12.5% will be added to your bill.*

*Should you have any allergies or dietary restrictions, please notify your server and we will guide you through the menu.*