SBAGLIATO
Valentian vermouth, Cocchi Torino, Aperol, Cremant D'Alsace -- 11

HIBISCUS G&T
Tanqueray gin, hibiscus, Chambreryzette, Fever-Tree light tonic -- 10

BREAD & SNACKS

GRILLED CORNBREAD
chicken butter, crispy skin -- 5

RAW VEGETABLES
bagna cauda OR *roast pumpkin tahini* -- 9

COMPANY BAKERY SOURDOUGH
cultured butter, Blackthorn sea salt -- 5

SMOKED SALMON BEIGNETS
citrus mayonnaise -- 7

RARE BREED CRISPY PIG *brown sauce* -- 7

OYSTERS & SHELLFISH

6 ARGYLE ROCK OYSTERS
'Classic' lemon, mignonette, Tabasco -- 21
'Ceviche' Blood orange, campari & ginger -- 22

WEST COAST LANGOUSTINES *in their shell, Dijonnaise* -- 24

PAN SEARED ISLE OF MULL SCALLOP *pork belly, cauliflower* -- 23

STARTERS

WILD MUSHROOM TART *goats curd mousse* -- 11.5

BAKED BEETROOTS *pear, candied walnut* -- 10.5

PRESSED RABBIT & HAM KNUCKLE TERRINE
bacon jam, Autumn roots -- 15

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

CURED TROUT *blood orange, pickled almond* -- 16

SPICY RAW BEEF *pickled shimeji, soy cured yolk* -- 19
large with fries -- 28

SHARING

WHOLE ROASTED BREAM
charred leeks, brown shrimps -- 49

TWEED VALLEY CHATEAUBRIAND
burnt butter Hollandaise, triple cooked chips -- 90

MAINS

PLANT BURGER
tomato, caramelised onion, sweet pickle, fries -- 18

ROAST PUMPKIN & FETA FILO TART
Swiss chard, pickled walnut -- 18

RICOTTA GNUDI *celeriac, wild mushroom* -- 18

EAST COAST COD *pickled fennel*
roasted cauliflower & cockle chowder -- 28

GIGHA HALIBUT *sea greens, preserved lemon* -- 34

WILD ROE DEER HAUNCH
red cabbage, bramble, salsify -- 33

HUNTERS PASTA *game ragu, Parmesan* -- 29

CORN FED CHICKEN BREAST
confit leg hot pot, Jerusalem artichoke -- 26

TWEED VALLEY BEEF FILLET
fries, bone marrow sauce -- 48

FOR THE TABLE

HARISSA ROASTED CARROTS *labneh* -- 6

ROAST SWEET POTATO *miso honey butter, chimichurri* -- 6

BRUSSEL SPROUTS *chestnuts, Dijon, pangrattata* -- 6

BITTER LEAVES *passionfruit, jalapeno, Parmesan* -- 6

TENDERSTEM BROCCOLI *saffron, hazelnut* -- 6

FRIES *Blackthorn sea salt, rosemary* -- 6

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.