

2 COURSES & SHARING SIDES - £28 PER PERSON

A CHOICE OF STARTER & MAIN OR MAIN & SWEETS, SERVED WITH SIDES TO SHARE

3 COURSES & SHARING SIDES - £32 PER PERSON

A CHOICE OF STARTER, MAIN & SWEET, SERVED WITH SIDES TO SHARE

STARTERS

BURRATA V / GF*

Creamy burrata, heirloom tomatoes, lemon oil, pine nuts & grilled rosemary focaccia

SESAME & HONEY HALLOUMI V / GF

Honey glazed halloumi, roasted pepper & tzatziki

TRUFFLE ARANCINI VE / GF

Porcini mushroom & black truffle arancini, blush pesto, crispy basil & plant grana Padano

PERUVIAN CHILLI CHICKEN SKEWERS GF

Chargrilled chicken skewers marinated in Peruvian hot sauce, served with aioli

SMOKED MACKEREL PATE GF*

Hot smoked mackerel pate, pickled cucumbers & sourdough

PORK BELLY BITES GF

Slow roasted pork belly bites, spicy Korean BBQ sauce & sesame

MAINS

OPEN AGED STEAK SANDWICH GF*

Aged beef steak, truffle mayo, caramelised onions, roasted portobello mushroom, pickled pink onions & horseradish sauce

BEARNAISE BURGER GF*

6oz smashed beef patty, west country cheddar, tomato chutney, peppercorn brisket, bearnaise sauce, crispy onions & pickles
+ smoked bacon £2.5

PLANT BURGER VE / GF*

Plant patty, mozzarella, blush tomato pesto, basil mayo, rocket & crispy balsamic onions

GARLIC & LEMON CHICKEN

Parmesan & herb crumbed chicken breast, served with lemon & garlic butter sauce

SALMON FISH CAKE

Scottish salmon fish cake, fennel & preserved lemon salad, capers & herb crème fraîche

CAESAR V* / GF*

Grilled cornfed chicken breast, romaine lettuce, caesar sauce, cured anchovies, black olives, soft boiled egg, garlic croutons & grana padano shavings

SIDES

MACARONI CHEESE V

Baked macaroni cheese skillet with cheddar, mozzarella & grana padano, topped with blush tomato & basil pesto

ROCKET & PARMESAN SALAD VE* / GF

Fresh rocket, shaved parmesan & balsamic dressing

SKINNY CHIPS VE / GF

Skin on, salted potato chips

SWEETS

BROWNIE PAN & ICE CREAM V

Skillet baked double chocolate brownie served with vanilla bean ice cream

CHEESECAKE V

Creamy cheesecake, Biscoff base, pecan jam & salted caramel

PASSIONFRUIT MESS V / GF

Crispy meringue, vanilla bean cream, fresh passionfruit, raspberries & berry coulis

SORBET SCOOP VE / GF

Lemon, orange, blackcurrant, mango, raspberry

*Grown for
naturally
good times*

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens.

V = Vegetarian
V* = Vegetarian option available
VE = Vegan
VE = Vegan option available
GF = Gluten Free
GF* = Gluten Free option available