

Dinner

Get started:

Specially marinated Spanish olives 3.

Shaved iberico ham, sourdough toast, chilli pickled onions, parmesan cream 8.5/16.

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Small plates:

Cream of mushroom soup, rarebit sourdough 7.5

Torched local mackerel, tomato bread, green sauce 8.

Whipped feta, late summer vegetables, walnuts, croutons 7.

Haggis scotch egg, romesco, olive, red onion 7.5

Seared king scallops, black pudding, Braeburn apple, hazelnuts 9.

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Big plates:

Roast monkfish, 'scampi', girolles, heritage potato, warm tartare 20.

Lamb three ways, curried aubergine, chickpea chips, yoghurt, spring onion 19.

Caramelised celeriac, spiced hazelnut, Andy's foraged mushrooms, truffle butter 15.

Poached North sea plaice, clam and sweetcorn broth, chorizo, basil, pink firs 19.

8oz. rib-eye/fillet, peppercorn sauce - choose your side 20/26.5

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Afters:

Dark chocolate mousse, honeycomb, raspberry sorbet 7.5

Beer cake sundae, pecans, caramelised banana, salted caramel ice cream 7.5

Warm plum and almond bakewell, ginger ice cream 8.

Hand made ice cream and sorbet, fruit and nut biscuit 6.

British cheese, grapes, chutney, crackers 8.

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Sides 3.

Thin cut fries, truffle oil, parmesan / fat cut chips / seasonal salad

Korean glazed greens, toasted peanuts / broccoli, chilli and almonds /

buttered Charlottes, parsley, garlic & lemon / creamed potato

Please inform us of any dietary requirements when booking and ordering.

Half portions are available - please ask for other children's options.