

Dinner

Plates:

Warm bread, salted butter 2.5

Specially marinated Spanish olives 3.

Haggis scotch egg, romesco sauce 7.

Cream of mushroom soup, cheese on toast 6.5

Whipped smoked salmon, brown bread, dill pickled cucumber 7.

Caramelised king scallops, braeburn apple, pea and spicy sausage vinaigrette 10.

Crispy chicken leg bar, roast garlic and parsley mayo 7.

Shaved iberico ham, sourdough toast, tomato confit, parmesan 8.5 / 16.

Charred courgettes, burst tomato, croutons, goat's curd 6.5 / 12.

Whole grilled mackerel, potato salad, slow-cooked tomato, parsley dressing 13.

Pan fried silver hake, mussel, sweetcorn and chorizo 'hotpot' 15.

Hand rolled linguine, girolles, truffle butter, soft herbs 12.

Pressed belly of pork, roasted fillet, creamed potato, red wine prune 17.

Roasted squash and foraged mushroom gratin, Blue Monday, walnut crumble 13.

8oz. Rump / rib-eye / fillet steak, fat cut chips, peppercorn sauce 17. / 20. / 27.

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Afters:

Date pudding sundae, salted caramel ice cream 7.5

Glazed chocolate and ale cake, malted ice cream, peacans and popcorn 7.5

Hand-made ice cream and sorbet, fruit and nut biscuit 5.5

Poached and spiced stone fruits, almond crunch, yoghurt sorbet 7.

British cheese, grapes, chutney, crackers 8.5

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Sides 3.

Thin cut fries, truffle oil, parmesan / wok-style greens, peanuts, Korean glaze/
seasonal salad / creamed potato, chives and black pepper / thrice-cooked chips /
roasted carrots, fennel and chilli butter

Please inform us of any dietary requirements when booking and ordering.
Half portions are available - please ask for other children's options.