



### SNACKS

Homemade artisan bread, balsamic vinegar, extra virgin olive oil (vg)(n) - 4.25

Gordal olives (vg) - 4.5 | Cacio e pepe croquettes - 2.5 each | Hot honey cashews (v)(n) - 4.95

# LARGE PLATES

Pan fried seabass, tartare crushed new potatoes, tenderstem brocoli, roasted cherry tomatoes, beurre blanc - 22

Rigatoni carbonara: guanciale, egg yolk, pecorino Romano & parmesan - 14

Korean fried chicken burger, gochujang hot honey, togarashi mayonnaise, baby gem lettuce, kimchi style pickles, on a toasted brioche (n) - 14

Salt-aged rump steak & marrowfat burger, Gouda cheese, burger sauce, lettuce, tomato, red onion & dill pickles on a toasted brioche bun (n) – 15

Posh fish finger sandwich, homemade tartare sauce, lettuce on a toasted brioche bun (n) - 13.5

Roasted cauliflower steak, Moroccan spiced butter, white beans, toasted hazlenuts, pomegranate molasses (vg)(n) - 12

Chicken Caesar salad: roast chicken breast, pancetta, sourdough croutons, baby gem lettuce, parmesan shavings, homemade American style Caesar dressing (n) - 16

## SMALLER PLATES

French onion soup: sauteed onions, homemade Oxtail broth, Gruyère crouton (n) - 10.5

Stornoway black pudding Scotch egg, black walnut ketchup, macerated apple (n) - 8.5

Burrata, crispy garlic and chilli dressing, charred tender stem broccoli (v) - 10

Wild mushrooms sauteed in garlic, butter, tarragon, white wine and cream, served with mushroom parfait and a porcini mushroom gel served on bloomer toast (v)(n) - 11

Prawns in tomato, garlic, chilli sauce, sourdough crisp (n) - 11

Salt roasted beetroot, beetroot hummus and dill yoghurt dip, halloumi crumb (v) - 8

#### SIDES

Skin on fries (vg) - 4.5 | Chunky chips (vg) - 4.75

Gochujang hot honey salt 'n pepper fries (v) - 8

## ALLERGENS

Items are prepared in a kitchen where all of the major food allergen groups are present. As such we can not 100% guarantee our food will be free from allergens. Please inform your server if you have any allergies, or, intolerances.