

To Snack

Marinated Gordal olives, chilli, orange £6.50

Paprika & parmesan straws, wasabi peas, black olive tapenade £6.00

Freshly baked homemade bread, cultured butter, sea salt £5.00

Starters

Mackerel, kohlrabi, apple, Katy Roger's yoghurt £8.50

Textures of Ayrshire beetroot, whipped goats' cheese, balsamic pearls £7.00

Citrus cured and seared sea trout, yuzu gel, salmon caviar £9.00

Seasonal asparagus, saffron mayonnaise, chanterelle mushrooms £7.50

White crab, squid ink cracker, apple, herbs £9.00

Pea soup, crushed peas, foie gras £8.00

Heritage tomato salad, pickled shallot, wild pesto £8.50

West coast scallops, black pudding, cauliflower £9.50

Mains

Atlantic cod, compressed cucumber, croquette,
mussels & sea herb sauce £22.00

Fillet steak, vine tomato, field mushrooms, watercress,
bone marrow hollandaise £35.00

Open lasagne, wild mushrooms, leek,
duck egg, Bearnaise sauce £16.00

Roast monkfish, artichoke, broad beans,
spinach, butter sauce £24.00

Roast venison, hispi cabbage, confit carrot,
mushroom ketchup £21.50

Homemade beef burger, brioche bun, smoked bacon £18.00

Braised Jacobs Ladder, broccoli, stilton cheese £23.00