



Soup of the day, sourdough & sea salt butter	£6
Cullen skink, sourdough, sea salt butter	£8.50
Haggis, neeps & tatties, peppercorn sauce, parsnip crisps	£8.50
Hot smoked salmon & herb fishcake, tarragon aioli, pickled cucumber	£8.50
Roast beet salad, goat's cheese, walnuts & apple	£8
Crispy pork belly, cauliflower puree, chilli, garlic & ginger soya dressing	£9

Slow braised lamb shoulder, garlic creamed spinach & savoy cabbage, mash, carrot puree, roast carrot, jus & salsa verde	£19.50
Pan-fried hake, coconut curried chickpea, pepper & spinach emulsion, king prawns, poppadoms	£21
Pan-seared chicken supreme, confit leg croquette, Stornoway black pudding, celeriac puree, potato terrine, mustard cream sauce	£19.50
10oz flat-iron steak, parsnip puree, greens, skinny fries, choice of sauce	£23
Shallot tart tatin, cashew cream, chimichurri dressing	£16
Crispy roast pepper & tomato paella, sofrito sauce, charred med vegetable, rocket & manchego salad (<i>add chorizo & king prawns - £5 supp.</i>)	£16
Fish of the day – ask your server for details	

SIDES		SAUCES	
Mac n' cheese, thyme pangrattato	£6	Chimmichurri	£3
Fried potatoes, roast garlic aiolo	£6	Salsa verde	£3
Fried green beans, garlic, chilli, peanuts, sesame seed & soya	£6	Peppercorn	£3
Roast cauliflower cheese bites	£6.5	Café de Paris	£3
Skinny fries, parmesan, truffle oil	£4		
House salad	£4		

Please be advised that a discretionary 10% service charge is applied to tables of 5 or more