



Starters

Pigeon Breast and Venison Bresaola

Raspberry and Pear Salad, Pecorino, Raspberry Vinaigrette £8.95

Fillet of Pork

*Apple, Radish, Chorizo Purée, Popcorn
Red Cabbage Marmalade, Marsala Glaze £7.5*

Mackerel and Pickled Cucumber Tartare

*Caviar, Avocado, Watercress
Chili and Lime Dressing £7.5*

Sea Salt Roasted Celeriac (Vegan)

Tomato, Kale, Crackers, Chervil and Sesame Dressing £6.95

Mains

Rabbit Trio

*Fillet, Rack, Confit Leg
Bacon, Quail Eggs, Prunes, Savoy Cabbage, Fennel, Quinoa, Rabbit Pan Jus
£20.95*

Lamb Shank

*Redcurrant Glazed Vegetables, Creamy Sweet Potato Mash
Haggis Fine Bean Salad, Redcurrant Reduction £19.95*

Chicken Duo

*Breast, Crispy Leg
Ricotta Cheese, Figs, Baby Carrots
Steamed Rice, Port Sauce £16.95*

Monkfish Tails

*Langoustines, Shitake Mushrooms, Sugar Snaps, Pea and Basil Purée
Garlic Roasted New Potatoes, Salsa Verde £21.95*

Gilt Head Bream Fillet

*Crab, Buttered Mussels
Chicory, Beetroot, Crispy Gnocchi, Light Horseradish Sauce £17.95*

Spiced Marinated Cauliflower Steak (Vegan)

*Cauliflower Purée, Chick Pea, Spinach, Potato Wedges
Cherry Tomatoes, Rustic Tomato Juice £13.5*

Sides - Chef's Potato £3 - Vegetable Panache £3 - Garden Salad £3