

Grilled Sourdough Toasties

Served with Side Salad
(GF Free Available)

Scottish Mild Cheddar & Smoked Ham [2,4,7] 	8
Tuna Melt [2,4,5,7] Tuna With Melted Scottish Cheddar	9
Vegan Smoked Applewood [2] 	7
Melted Scottish Cheddar With Sweet Pickle	

Chef's Plates

Smoked Mackerel Potato Salad [4,5,9] Scottish Smoked Mackerel With A Warm Potato Salad, Mustard Dressing	12
Heritage Tomato & Burrata [2,7] (V) Heritage Tomatoes, Creamy Burrata With A Basil Emulsion, Garlic Rubbed Sourdough	14
Fried Pork Belly & Asian Slaw [10,11,12,13] Fried Pork Belly Served On A Sweet Chilli Asian Slaw	11
Flatiron Steak Sandwich [2] 	16
Sliced Flatiron Steak On A Sourdough Ciabatta Topped With Chimichurri & Crispy Onions	
Aubergine Schnitzel [2] 	14
Golden Fried Aubergine With A Harissa Yoghurt And Charred Lemon	

This week

Freshly created each week - ask your server for details

Soup of the Day (V) Freshly Made Soup, Sourdough Bread & Butter	6.5
Smashed Burger (GF Available)  Chef's Weekly Changing Burger	13
Pasta of the Week [2] (GF Available) Our Weekly Changing De Checco Pasta	15

Sides

Gordal Olives 	4
Hand Cut Truffle Parmesan Fries [7] (V)	5
Seasonal Side Salad 	4

 Local Hero |  100% PB Plant based dish | (V) Vegetarian dish |

[1 Celery] [2 Gluten] [3 Crustaceans] [4 Eggs] [5 Fish] [6 Lupin] [7 Milk] [8 Molluscs] [9 Mustard] [10 Nuts] [11 peanuts] [12 sesame] [13 Soya] [14 Sulphites]



To Begin

Scottish King Scallops [5,7,13] 	16.50
Seared Scallops, Apple Butter, Diced Chorizo, Edamame Beans	
Antica Charred Artichoke [10] 	11
Grilled Artichoke, Romesco, Citrus Vinaigrette	
Grand Fish Croquette [2,4,5,7] 	14
Scottish White Fish, Mixed Herbs, Garlic Lemon Aioli	
Heritage Tomato & Burrata [2,7] (V)	14
Heirloom Tomatoes, Creamy Burrata, Basil Emulsion	

Mains

Pressed Pork Belly [2]	18
Slow Cooked Pork Belly, Smashed New Potatoes, Minted Peas	
Mackerel Fillet Risotto [1,2,5,7,14] 	19
Crispy-skinned Scottish Mackerel, Wild Mushroom and Butternut Barley Risotto	
Rose Harissa Aubergine Schnitzel [2] 	14
Pan-fired Aubergine, Rose Harissa Coconut Yoghurt , Charred Lemon	
Braised Beef Short Rib [1,7]	25
Braised Short Rib , Red Wine Reduction, Glazed Rainbow Carrots and Roast Parsnips	
300g Flat Iron Steak [4,7] 	21
Hand Cut Fries, Tender Stem & Field Mushrooms Choice Of Chimichurri, Peppercorn Or Béarnaise Sauce	

Sides

Gordal Olives 	4
Market Vegetables [7] 	4
Sourdough Bread with Oil & Butter [2,7] (V)	3.50
Hand Cut Truffle Parmesan Fries [7] (V)	5

Desserts

Caramelised Pineapple Tarte Tatin [2,4,7] 	11
Golden Pineapple Tarte With Vanilla Ice Cream	
Chocolate Raspberry Mousse 	13
Dark Chocolate Mousse, Raspberry Liqueur With A Candied Orange Crumb	

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