

TO SHARE

Warm Seeded Sourdough Bread, Cultured Butter (Dairy, Egg, Gluten, Nuts, Soya)	£7.00
Marinated Olives (Sulphites)	£3.50
Buttermilk Chicken, Fermented Chilli Mayo (Dairy, Soya, Sesame)	£10.50
Crispy King Prawns, Wasabi & Lime	£10.00
(Mustard, Soya) TO BEGIN	
Whipped Goat Cheese, Beetroot and Coconut Velouté, Pickled Beetroot (Dairy, Sulphites)	£12.50
British Asparagus Tart, Egg Yolk, Buttermilk, Wild Garlic (Dairy, Egg, Gluten)	£14.50
Loch Etive Cured Trout, Radish and Burnt Lemon (Sulphites)	£15.00
Pressed Ham Hock, Carrot Pickle, Smoked Mustard (Mustard, Sulphites)	£12.00
Trio Of West Coast Scallops, Smoked Bacon, Capers & Chervil (Dairy, Molluscs, Sulphites)	£21.50
TO FOLLOW	
Seasonal Fish Of The Day, Warm Dill Tartare, Confit Potatoes (Dairy, Sulphites)	£42.00
Dry Aged Sirloin, Peppercorn Sauce, Baby Gem Salad, Triple Cooked Chips (Dairy)	£45.00
Spring Lamb, Keema Pie, Garden Carrot, Mint Yoghurt (Dairy Sulphites)	£35.50
Saddleback Pork Chop, Apple Compote, Truffled Hispi Cabbage (Dairy, Egg, Sulphites)	£30.50
Black Angus Burger, Brioche, Cheddar Cheese, Smoked Bacon, Fries (Dairy, Gluten, Eggs, Mustard, Soya, Sulphites)	£22.50
Torridon Vegetarian Burger, Vegan Brioche, Aubergine, Mushroom, Beef Tomato, Pesto, Fries (<i>Gluten, Mustard, Nuts</i>)	£19.50
Spring Greens Pappardelle, Pecorino, Pine Nuts (Dairy, Gluten, Nuts)	£20.50
North Sea Pollock, Madras Curry, Coriander, Steamed Rice	£31.50

TO ADD

Tenderstem Broccoli & Pesto £6.00Kombu Seasoned Fries £6.00Herb Confit Potatoes (Dairy) £6.00Baby Gem Salad £6.00



A discretionary 12.5% service charge has been added to your bill. Please speak to the team if you have any questions about the menu or any dietary requirements. All our dishes are freshly prepared and cooked each day so when we are busy, we do ask for your patience. Dishes that can be altered to be DF – Dairy Free, GF - Gluten Free, V - Vegetarian and VG – Vegan.

