



S N A C K S

Sourdough Bread Roast Chicken Butter	£5
Hummus Sesame Crackers Olive Oil	£5
Gordal Olives	£4
Mixed Salted Nuts	£4

S T A R T E R S

‘Cullen Skink’ Smoked Haddock Baby Leeks Potato	£9
Ham Hock Terrine Crostini Piccalilli Pickled Vegetables	£9
Shetland Scallops Cauliflower Curry Oil Pine Nuts Coriander	£16
Mushroom Parfait Sourdough Balsamic Onions (V)	£10
John Ross Jr Smoked Salmon Creme Fraiche Dill Capers	£11
Beef Short Rib Skewer XO Glaze Sesame Spring Onions Gochujang Mayo	£12

M A I N C O U R S E S

Monkfish Pommes Puree Bordelaise Sauce Roscoff Onion	£24
Roast Chicken Supreme Glazed Root Vegetables Chicken Sauce Potato Fondant Savoy Cabbage	£21
Roast Cod Nduja Orzo Cockles Confit Tomato Peas Edamame Beans	£24
Gnocchetti Jerusalem Artichoke Black Truffle Hazelnut Oyster Mushrooms (V) (N)	£18
Pappardelle Beef Cheek Ragu Aged Parmesan Crispy Onions	£21
Duck Breast Calvo Nero Confit Leg Beetroot Hasselback Potato Juniper Jus	£25
Beer Battered North Sea Haddock Hand Cut Chips Crushed Peas Tartare Sauce	£20

G R I L L

Sirloin Steak Hand Cut Chips Beef Fat Roscoff Onion Spinach £33 - Add Peppercorn Sauce £3
Burger Au Poivre 6oz Wagyu Steak Burger Caramelised Onions Peppercorn Sauce Lettuce Onions Rings Hand Cut Chips £19 - Add Cheddar Cheese or Bacon £2

S I D E S

Skin On Fries	£4
Truffle & Parmesan Fries	£5
Almond & Lemon Tenderstem Broccoli	£5
Green Beans & Confit Shallots	£4
Honey Glazed Sesame Carrots	£4
Roast Padron Peppers with Chilli Oil	£5

ALLERGEN INFORMATION AVAILABLE ON REQUEST. SOME DISHES MAY CONTAIN TRACES OF NUTS.
All tips are shared equally between our staff. Tables of six or more people are subject to 12.5% discretionary service charge.