

HOMEMADE FOCACCIA (VE) 5

Homemade focaccia, studded with garlic and rosemary served with extra virgin olive oil and balsamic reduction

CHORIZO RAGU 7

Chorizo Picante slow cooked with garlic and red pepper served with homemade focaccia

OLIVES AND FOCACCIA (VE) 7.5

Kalamata and Gordal olives in extra virgin olive oil served with homemade focaccia

PINE NUT AND SQUASH HUMMUS (VE) 6.5

with smoked tofu roasted garlic topped with toasted seeds and extra virgin olive oil

Starters

ISLE OF MULL CRAB 10

Green apple and crème fraîche, pickled cucumber, sourdough toast



Pairs with Domaine Lafage Cadireta Chardonnay

Light minestrone broth with summer vegetables, homemade

KING SCALLOPS 13

Pan fried North Sea King Scallops with Stornoway black pudding capers and peas



Pairs with Reign of Terroir Chenin Blanc

SUMMER VEGETABLE MINESTRONE (VE) 6

focaccia, Crete Gold olive oil and balsamic

GRILLED AUBERGINE (VE) 8

Grilled aubergine with roasted red peppers and fried artichokes



Pairs with Conto Vecchio Pinot Grigio Blush

TOMATO & COURGETTE ARANCINI 7

Crispy fried risotto balls, encased with panko breadcrumb and parmesan mascarpone

HAM HAUGH TERRINE 9

Ham haugh terrine with butter-fried sourdough, piccalilli and roquette

HAGGIS BONBONS 7

Macsween haggis in panko breadcrumbs, dressed roquette and Arran Mustard Mayonnaise

Mains

COURGETTE AND ASPARAGUS PANZANELLA (VE) 18

Courgette ribbons with edamame beans, grilled asparagus, garlic, sugar snap peas, wild rocket, chive, mint, focaccia croutons and Swiss dressing



Pairs with Conde Villar Vinho Verde Rosé

RIBEYE 'TAGLIATA' 30

8oz ribeye with truffled Koffmann fries, roasted vine cherry tomatoes, parmesan shavings balsamic reduction, herb oil and crispy shallots

Add peppercorn sauce 2



Pairs with Arte De Argento Malbec

BREADED FISH AND CHIPS 18

Beer battered, then breaded haddock with thick cut chips, chunky tartar sauce, garden peas and grilled lemon

SHORT RIB BURGER 22

Homemade short rib burger with Koffmann skinny fries, gem lettuce, beef tomato, house burger sauce, dill pickle and onion rings

STUFFED SQUASH (VE) 18

Roast butternut squash stuffed with pine nut herb stuffing, roquette, confit vine cherry tomatoes and herb vegan cream

CHALK STREAM TROUT 25

Chalk Stream trout fillet, crushed new potatoes with heritage tomatoes, capers and Kalamata olives



Pairs with Journey's End Weather Station Sauvignon Blanc

POUSSIN 22

Lemon thyme roasted poussin with Chantenay carrots, herb mashed potatoes, green beans and chicken broth jus % Pairs with Luis Felipe Edwards Reserva Pinot Noir

KOFFMANN SKINNY FRIES (VE) 5 SAUTÉED GREENS (VF) 5

Gides

KOFFMANN CHUNKY CHIPS (VE) 5

BUTTERED MASH (V) 4

CRUSHED NEW POTATOES (V) 4

(V) Vegetarian

(VE) Vegan

If you have any allergies or dietary requirements, please speak to a member of the team before ordering. Please be aware that traces of allergens used in our kitchen and bar areas may be present, and we cannot guarantee the absence of allergens from our dishes or drink serves. A discretionary 12.5% service charge will be added to your bill.





The optional £1.23 on your bill guarantees that a life-changing GiftTree will be planted, to help counter balance the carbon footprint of your meal. www.gifttrees.com

