

sharers

Oyster • £3.80 each (GF)
Cucumber, Chilli, Ginger

Maple, Jalapeño & Bacon Jam Monkey Bread • £4.50

Hummus & Flatbread, Ras el Hanout • £7.50 (V+)

Chorizo Dulce, Truffle Honey • £8.00

Blini Platter • £22.00
House Cured Trout, Smoked Salmon, Katy Rodgers Crème Fraîche

IJ Mellis Charcuterie & Cheese Platter • £56.00
Homemade Chutney, Crackers & Pickles

Edgefield Craft Butchers Picanha Steak 500g • £60.00
Salad, Chimichurri
Served pink, 20 minutes preparation time required

bites

Scottish Buffalo Mozzarella Panzanella • £8.00 (V)

Feta Parcels, Pomegranate, Courgette, Almond • £12.00 (V)

Mackerel Pate, Pickled Cucumber, Nori Cracker • £8.00

Edinburgh Cannonball Gin, Home-cured Gravadlax, Parsnip Latkes, Horseradish • £16.00
(GF) *Contains alcohol*

Harissa Lamb Sausage Rolls, Moroccan Brown Sauce, Labneh • £13.00

Pulled Chicken Tostadas, Corn Salsa, Edamole • £14.00

Goat's Cheese Panna Cotta, Port Jelly, Beetroot • £4.00 each
Contains alcohol

sweet

Raspberry Crèmeux Sandwich • £12.00 each
Coconut Biscuit, Lemongrass & Kaffir Lime Leaf

caviar

EXMOOR CAVIAR

Served with Blinis & Katy Rodgers Crème Fraîche

Cornish Salted Baerii • £40.00 | 10g

Rich and creamy with a mild nuttiness and afternotes of oysters

Royal Beluski • £40.00 | 10g

Rounded flavour and very buttery, with a distinctive firmer texture compared to other caviars

Oschietra • £42.00 | 10g

Produced from a younger fish, this has a lighter, beautiful delicate and nutty flavour