

STARTERS

ORKNEY SCALLOPS, Carrot, Basil & Yoghurt.....	18
EAST COAST CRAB, Pickled Radish, Brown Crab Mayo & Malted Crisp.....	15
BEEF TARTARE, Shallot & Cured Egg	15
CRISPY DUCK SALAD, Cucumber & Soy.....	11.5
CHICKEN LIVER PARFAIT, Brioche & Quince.....	10
SWEET & SOUR BEETROOT, Goats Cheese & Buttermilk (v/vg).....	9

MAINS

ROAST VENISON LOIN, Carrot & Chestnut.....	27
WHOLE GRILLED LEMON SOLE, Curry & Lime.....	28
SPICED DUCK BREAST, Fennel, Squash & Orange.....	26
COD, Celeriac, Artichoke & Apple.....	20
FISH & CHIPS, Pea Purée.....	18
GNOCCHI, Courgette, Mushroom & Blue Cheese (v/vg).....	17
ROASTED CAULIFLOWER STEAK, Squash, Carrot & Kale (v/vg).....	16

FROM THE GRILL

Cooked Simply Over Hot Coals

RUMP (225g).....	22.5
RIBEYE (340g).....	31
SIRLION (340g).....	32
FILLET (225g).....	34
CHATEAUBRIAND (500g).....	75

SAUCES

BÉARNAISE.....	3
PEPPERCORN.....	3
GARLIC BUTTER.....	3

SIDES & SALADS

ROAST HISPI CABBAGE
Miso Caramel
6

WALDORF SALAD
Chicory, Blue Cheese & Candied Walnuts
6

NEW POTATOES
Garlic, Chilli & Capers
6

HASH BROWNS
Smoked Chilli
6

GARLIC MUSHROOMS
5

HOUSE SALAD
5

CHIPS
5

BROUGHT THE CAR?
PLEASE ENTER YOUR REGISTRATION
AT RECEPTION

Please note, we cannot guarantee that our dishes are 'free from' allergens, due to the open plan nature of our preparation areas. Please advise us of any dietary requirements.

A discretionary service charge of 10% will be added to your bill & will be given to our Food & Beverage team. Thank you.