

Platters

Blini Platter • £22.00

House Cured Trout, Smoked Salmon,
Crème Fraîche, Red Onion, Lilliput Capers

Nor' Loft Charcuterie Platter • £32.00

Homemade Duck Rillettes, Country Terrine & Chutney,
Selection of Cured Meats, Pickles & Oatcakes

IJ Mellis Cheese Plate • £32.00 (V)

Homemade Chutney & Crackers

Small Plates

Gold Rush Oyster, Lemon Honey, Apple &
Whisky • £3.90 each (GF) *Contains alcohol*

Hummus & Flatbread, Sun-blushed Tomatoes
& Toasted Pumpkin Seed • £8.50 (V+)

Malted Barley & Honey Loaf,
Edinburgh Butter Co. Salted Butter • £6.50 (V)

Pigs in Blankets, Chilli Honey • £12.00

Spiced Turkey Meatballs, Slaw, Nouc Cham • £12.00 (GF) 🌶️

Whisky Smoked Shrimp, Apple, Caviar & Rye • £12.00

Stilton Croquette, Portwine Red Onion, Lemon Thyme • £11.00 (V)

Haggis Dauphine, Pickled Turnip, Sweet Potato Crisps • £8.00

5 Spice Duck Breast, Confit Duck, Carrot, Morello Cherry • £18.00

Crispy Confit Potato, Apricot Aioli, Fermented Cranberry • £10.00 (GF, V)

Truffled Clava Brie, Jerusalem Artichoke, Cumin &
Onion Seed Lavosh • £18.00 (V)

Sweet

Nc'Neen Whisky Ginger Cake • £10.00 (V) *Contains alcohol*
Caramelised Pineapple, Rora Yoghurt Sorbet

Caviar

EXMOOR CAVIAR

Served with Blinis & Katy Rodgers Crème Fraîche

Royal Beluski • £41.00 | 10g

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

Oscietra • £43.00 | 10g

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

Cornish Salted Baerii • £44.00 | 10g

Rich and creamy with a mild nuttiness and afternotes of oysters

ALLERGEN KEY

gluten – **g** / milk – **m** / egg – **e** / mollusc – **mo** / crustacean – **c** / fish – **f** / celery – **ce** / soya – **so** /
sulphites – **s** / mustard – **mu** / oats – **o** / peanuts – **p** / nuts – **n** / lupin – **l** / sesame – **se**

V = Vegetarian / **V+** = Vegan / **GF** = Gluten Free