

sharers

Oyster • £3.90 each (GF)
Cucumber, Chilli, Ginger

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

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

Nor' Loft Charcuterie Platter • £32.00
Homemade Duck Rillettes, Country Terrine & Chutney,
Selection of Cured Meats, Pickles & Oatcakes

Chorizo Dulce, Truffle Honey • £14.00

IJ Mellis Cheese Plate • £28.00 (V)
Homemade Chutney & Crackers

bites

Spiced Pumpkin Pie, Pumpkin Seed Meringue, Chicory & Apple Salad • £12.00
(GF, V)

Cauliflower, Paneer & Spinach Parcels, Mango Chutney • £10.00 (V)

Smoked Scallop, Pineapple & Coconut Tostada, Sriracha • £12.00

**Edinburgh Cannonball Gin, Home-Cured Salmon Gravavlax, Parsnip Latkes,
Horseradish • £16.00 (GF) Contains alcohol**

Confit Lamb, White Anchovy Gremolata, Roast Garlic Pomme Purée • £18.00

Chicken Liver Choux, Pedro Ximenes, Hazelnut • £14.00
Contains alcohol

Smoked Cheddar Puffs, Whisky & Parmesan Sauce • £12.00 (V)

sweet

Black Cherry Trifle • £12.00 each
Edinburgh Gin Mulled Wine Liqueur, Vanilla Sponge, Lemon Curd, Nut Granola
Contains alcohol

caviar

EXMOOR CAVIAR
Served with Blinis & Katy Rodgers Crème Fraîche

Cornish Salted Baerii • £44.00 | 10g
Rich and creamy with a mild nuttiness and afternotes of oysters

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