

BITES & SHARES

Caviar and Salmon Roe Blinis · (m, f, g) ————— £10.00
Sapphire and sour cream

Trio of Nibbles · (se, s, g) ————— £9.00
Beetroot hummus, selection of bread and oils, smokey olives

Charcuterie & Cheese · (m, g, s) ————— £20.00
House smoked ham, chutney, oatcakes

Seacuterie · (g, f, s, m, mo, mu) ————— £45.00
A seafood twist on the well-loved charcuterie board: Oysters, Scallops, King prawns, Mussels, Scottish Hot Smoked Salmon, Mackerel Pate, croutons, crackers

Brie & Champagne Fondue · (g, n, s) ————— £9.00
Toasted walnuts, plum jam, croutons

Oysters & Mignonette · (mo, s) ————— £2.50 EACH

SMALL PLATES

CHOOSE 3 FOR £18

West Coast King Scallops* · (mo, m) ————— £10.50
Cooked in chilli, coriander and lemon butter
**£4 supplement when ordering as part of 3 for £18*

King Prawns · (mo, s) ————— £8.00
Fennel, sumac and lime salad

Thai Red Curry Mussels · (mo, s, f) ————— £6.00
Crusty bread

Fillet of Bream · (f, s) ————— £7.00
Marinated cherry tomatoes

Jalepeno and Pineapple Marinated Pulled Pork Shoulder Tostada · (g) — £7.00
Carrot and red cabbage slaw

Fillet Steak* · (f) ————— £10.00
Salsa verde
**£5 supplement when ordering as part of 3 for £18*

Roasted Midvale Potatoes · ————— £5.00
Beetroot

Seesame Spring Green Salad · (so, se) ————— £7.00
Broad bean, asparagus, green bean, spinach

DESSERT

Scottish Cranachan Ice Cream Mille Feuilles · (m, g, n) ————— £6.00

ALLERGEN KEY

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

Please note that we apply a discretionary 8% service charge to all bills.