STARTERS

SOUP v | Green leek & potato soup, black truffle, croutons	10.50
ROASTED BONE MARROW | Parsley crumb, toasted sourdough	13.50
PAN FRIED SCALLOPS | Delica pumpkin & capers	19.50
TUNA SASHIMI | Sliced high-grade tuna & tartare, radish, pink ginger & wasabi	16.50
HAGGIS PAKORA | Lamb offal tempura, raita	12.50
GRILLED SQUID | Mild red chilli, wild rocket & lemon	13.50
PIZZETTA | Black olive, anchovy & basil	13.50
PEAR & HAZELNUT SALAD v | Welsh blue cheese, gem lettuce & parsley	13.50

MAINS

LINGUINE | Cornish crab, chilli, parsley & lemon	24.50
THREE SLIDERS | Chicken & kimchi, Beef & tomato, Venison & foie gras, beef fat chips	28.00
WILD SEABASS FILLET | Pink fir potatoes, braised leeks, lobster bisque	32.00
SLOW COOKED PORK BELLY | Creamed potatoes, root vegetables, apple sauce	28.00
WHOLE ROAST SOLE | Courgettes, spinach, caper parsley butter	32.00
GRILLED DELICA PUMPKIN vg | Pickled mushrooms, crispy kale, spelt & candied walnuts	22.50
LOIN OF VENISON | Celeriac puree, braised red cabbage, blackberries	29.50
AUBERGINE PARMIGIANA v | Rich tomato sauce, mozzarella & parmesan	20.50
BEEF RIBEYE | 9oz 30-day aged, beef fat chips, red wine sauce or chimichurri	42.50

SIDES

Beef fat chips 6.25
Creamed potatoes 5.95
Glazed carrots 5.95
House sourdough 5.50
Green salad 5.95
Broccoli ripassati 6.25
Zucchini fritti 5.95

15% discretionary service charge will be added to your bill. All service charges & tips go to our team.
Our chefs will make every effort to accommodate any special requests.
Please inform us if you have any allergies or intolerances.