

Wednesday to Saturday from 4pm - 9pm
Sunday from 12noon till 8pm

SNACKS

House Rosemary Focaccia *Smoked Sea Salt & Olive Oil Butter* v, vg(a), df(a) **5.5**
Marinated Artichoke Hearts *Lemon & Herb* v, vg, gf, df **5.5**
Pulled Duck Croquettes *Picked Beetroot, Caper Sultana Purée, Spring Onion* df(a) **6**

STARTERS / SMALL PLATES

Lamb Kofta *Minted Labneh, Crispy Onions, Chilli* gf, df(a) **11**
Glazed Pork Belly *Kimchi Glaze, Honeycomb* df **12**
Fish Tacos *Pico De Gallo, Lime, Aioli* gf, df **14**
Heirloom Tomatoes *Whipped Burrata, Basil* v, vg(a), gf **11**
Grilled Hispi Cabbage *Whipped Cannellini Beans, Toasted Almonds, Garlic, Chilli* vg, gf, df, n **10**

Grill

All our Scottish beef comes from the renowned Rodgers Butchers, specialists in dry-aged meats, delivering exceptional depth of flavour, richness, and tenderness.

All steaks come with our signature Burnt Onion Purée & Chive Oil

HOUSE CUTS

10oz / 300g Sirloin 34
10oz / 300g Ribeye 34
8oz / 225g Fillet 39

For Two

18oz / 500g Sirloin 50

Add Garlic & Herb King Prawns To Your Steak gf **6**

SAUCES

Peppercorn gf **3**
Chimichurri v, vg, df, gf **3**
Garlic & Herb Butter v, gf **3**
Blue Cheese gf **3**
Red Wine Jus df, gf **3**

MAINS

Steak Frites *Flat Iron Steak, Fries, Peppercorn Sauce (Served Pink or Well Done)* gf **23**
Rump Of Lamb *Crispy Potato Cake, Braised Shallots, Mint Oil, Rosemary Jus* gf **24**
Grilled Sea Bass Fillets *Soy Glaze, Charred Pak Choi, Bean Sprout & Mango Salsa* gf **24**
King Prawn Linguine *Fresh Egg Linguine, Garlic, Chilli, Spring Onion* gf(a) **18.5**
Smash Burger *Bacon Jam, Crispy Onions, Blue Cheese Sauce, House Brioche Bun, Fries* gf(a) **18.5**
Aubergine Schnitzel *Smoked Romesco, Charred Courgette, Herb Oil* vg, n **17**

SIDES

Fries v, vg, df, gf **5**
Truffle & Parmesan Fries gf **6**
Miso Glazed Carrots *Pistachio Crumb* v, vg, df, gf, n **5.5**
Heirloom Tomatoes *Pickled Shallots, Basil, Herb Oil* v, vg, df, gf **5.5**
Kale Chilli, Sesame v, vg, df, gf **5.5**
Onion Rings v, vg, df, gf **5**

DESSERTS

Amaretto Affogato *Vanilla Bean Ice Cream, Crushed Almonds, Espresso* v, vg(a), gf, n **9**
Pineapple Rum Cake *Rum Pineapple salsa, Ginger Sorbet* v **7.5**
Chocolate Crèmeux *Vanilla Semifreddo, Brownie Crumb, Honeycomb* v, gf(a) **7.5**

v = vegetarian vg = vegan gf = gluten free df = dairy free (a) = available n = contains nuts

Please let our staff know about any allergens or dietary requirements.
A discretionary 10% service charge will be added to all tables who are dining.