

LUNCH
Wednesday - Saturday
12noon - 4pm
Three Small Plates For £21 / All Main Courses Just £15 Each

SNACKS

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

SMALL PLATES (Three For £21)

Lamb Kofta *Minted Labneh, Crispy Onions, Chilli* gf, df(a)
Beetroot Cured Sea Trout *Chive Crème Fraîche, Beetroot, Green Apple* gf, df(a)
Glazed Pork Belly *Kimchi Glaze, Honeycomb* df
Beef Tartare Tacos *Tequila Lime Aioli, Chimichurri* gf, df
Heirloom Tomatoes *Whipped Burrata, Basil* v, vg(a), gf
Grilled Hispi Cabbage *Whipped Cannellini Beans, Toasted Almonds, Garlic, Chilli* vg, gf, df, n

MAINS (All Just £15 Each)

Steak Frites *8oz Flat Iron Steak, Peppercorn Sauce, Fries (Served Pink or Well Done)* gf
Skillet Smash Burger *Bacon Jam, Crispy Onions, Blue Cheese Sauce, House brioche Bun, Fries* gf(a)
Tiger Prawn Linguine *Garlic, Chilli, Spring Onion* v(a), gf(a)
Aubergine Schnitzel *Smoked Romesco, Charred Courgette, Herb Oil* v, vg, n

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

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, vg **7.5**
Chocolate Crèmeux *Vanilla Semifreddo, Brownie Crumb, Honeycomb* v, gf(a) **7.5**

Wednesday & Thursday Steak Nights: 8oz Flat Iron Steak Each, Choice of Two Sauces & Two Sides & A Bottle Of Wine. Just £55 Per Couple!

Sunday Roast: Roast Dry-Aged Scottish Beef, Seasonal Vegetables, Rosemary Roasted Potatoes, Beef Fat Yorkshire Pudding, Red Wine Gravy. All For Just £24!