

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

**SNACKS**

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**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, Capers Sultana Purée, Spring Onion* df(a) **6**

**SMALL PLATES (Three For £21)**

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**Lamb Kofta** *Minted Labneh, Pickled Shallots, Toasted Pistachio* 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** *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)**

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**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**

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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**  
18oz / 500g Picanha **45**

**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**

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

**SIDES**

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**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**

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**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** *White Chocolate Semifreddo, Brownie Crumb, Honeycomb* v, gf(a) **7.5**

**Wednesday & Thursday Steak Nights: Sharing 500g Picanha, Peppercorn Sauce, Two Sides & A Bottle Of Wine. Just £55 Per Couple!**

**Sunday Roast: Sharing 500g Roast Beef, Seasonal Vegetables, Rosemary Roasted Potatoes, Beef Fat Yorkshire Pudding, Red Wine Gravy. Just £45 Per Couple!**