

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

SNACKS

House Rosemary Focaccia *Smoked Sea Salt & Olive Oil Butter*

Mixed Olives, Gordals & Guindillas *Lemon & Chilli*

Pulled Duck Croquettes *Picked Beetroot, Caper Sultana Purée, Spring Onion*

STARTERS / SMALL PLATES

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

Beetroot Cured Sea Trout *Chive Crème Fraîche, Beetroot, Green Apple*

Glazed Pork Belly *Kimchi Glaze, Honeycomb*

Beef Tartare Tacos *Chimichurri*

Heirloom Tomatoes *Whipped Burrata, Basil*

Grilled Hispi Cabbage *Whipped Cannellini Beans, Toasted Almonds, Garlic, Chilli*

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

8oz / 225g Flat iron
10oz / 300g Sirloin
10oz / 300g Ribeye
8oz / 225g Fillet
18oz / 500g Picanha

SAUCES

Peppercorn
Chimichurri
Garlic & Herb Butter
Blue Cheese
Red Wine Jus

Add Garlic & Herb Tiger Prawns To Your Steak

MAINS

Rump Of Lamb *Crispy Potato Cake, Braised Shallots, Mint Oil, Rosemary Jus*

Halibut *Sweetcorn, Kale, Crispy Pancetta, Herb Oil*

Tiger Prawn Linguine *Garlic, Chilli, Spring Onion*

Skillet Smash Burger *Bacon Jam, Crispy Onions, Blue Cheese sauce, House Brioche Bun, Fries*

Aubergine Schnitzel *Smoked Romesco, Charred Courgette, Herb Oil*

SIDES

Fries

Truffle & Parmesan Fries

Miso Glazed Carrots *Pistachio Crumb*

Heirloom Tomatoes *Pickled Shallots, Basil, Herb Oil*

Kale *Chilli, Sesame*

Crispy Potato Cake

Onion Rings

Fried Potatoes *Garlic & Rosemary Salt*

DESSERTS

Amaretto Affogato *Vanilla Bean Ice Cream, Crushed Almonds, Espresso*

Pineapple Rum Cake *Rum Pineapple salsa, Ginger Sorbet*

Chocolate Crèmeux *Cappuccino Semifreddo, Brownie Crumb, Honeycomb*

(v) vegetarian (vg) vegan (avg) adaptable to vegan (agf) adaptable to gluten free
Allergen Key: 1. Celery 2. Gluten 3. Crustaceans 4. Egg 5. Fish 6. Lupin 7. Milk 8. Molluscs 9. Mustard 10. Nuts 11. Peanuts 12. Sesame 13. Soy 14. Sulphites

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.