

LUNCH

Wednesday - Saturday
12noon - 4pm

main course £15, two courses £21, three courses £27

SNACKS

House Rosemary Focaccia:
E.V.O.O & Balsamic Glaze (vg) 5
Whipped Curry Butter (v) 5.5
Whipped Goats Cheese, Honey,
Walnuts (v,n) 7

Chorizo & Tomato Arancini
Basil Aioli 6

XL Mozzarella Stick
Aioli, Sweet Chilli (v) 7.5

SMALL PLATES / STARTERS

Lamb Kofta Minted Labneh,
Crispy Onions, Chilli (gf,df(a)) 11

Beef Tataki Yuzu Ponzu,
Ginger, Garlic (gf,df) 13

Roasted Beetroot & Poached Pear
Whipped Goats Cheese, Walnuts
(v,gf,vg(a),n) 11

Glazed Pork Belly
Kimchi Glaze, Honeycomb (df) 12

Fish Tacos Pico De Gallo,
Lime, Aioli (gf,df) 14

Braised Beef Croquettes Aioli,
Pecorino 14

DESSERTS

Amaretto Affogato Vanilla Bean
Ice Cream, Crushed Almonds,
Espresso (v,vg(a),gf,n) 9

Skillet Toffee Pudding
Brandy Toffee Sauce & Vanilla Ice
Cream (v) 7.5

Chocolate Crèmeux Yoghurt Sorbet,
Brownie Crumb, Honeycomb (v,gf)
7.5

MAINS (ALL JUST £15 EACH)

Steak Frites 8oz Flat Iron Steak,
Peppercorn Sauce, Fries
(Served Pink or Well Done) (gf)

Skillet Smash Burger Garlic Aioli,
Balsamic Caramelised Onions,
Brie, Fries (gf(a))
(upgrade to truffle & parmesan fries
gf 2)

King Prawn Linguine
Garlic, Chilli, Spring Onion (gf(a))

Roast Pumpkin Bean Purée,
Maple Glazed Shallots,
Pumpkin Seed Crumble (vg, gf, df)

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 your signature
Burnt Onion Purée & Chive Oil*

HOUSE CUTS

10oz / 300g Sirloin 34

10oz / 300g Ribeye 34

8oz / 225g Fillet 39

For Two 50
18oz / 500g Sirloin

Add Garlic & Herb King Prawns 6
To Your Steak (gf)

SAUCES

Peppercorn (gf) 3

Chimichurri (v,vg,df,gf) 3

Garlic & Herb Butter (v,gf) 3

Red Wine Jus (df,gf) 3

SIDES

Fries (v,vg,df,gf) 5

Truffle & Parmesan Fries gf 6.5

Miso Glazed Carrots 5.5

Pistachio Crumb (v,vg,df,gf,n)

Kale 5.5

Chilli, Sesame (v,vg,df,gf)

Onion Rings (v,vg,df,gf) 5

Crispy Potato Bites 7

Garlic Aioli, Spring Onion,
Pecorino (v,gf)

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.

WEDNESDAY & THURSDAY STEAK NIGHTS

4:30pm-9pm
8oz Flat Iron Steak Each,
Choice of Two Sauces & Two Sides
Plus A Bottle Of Wine.

Upgrades available!

Just £55 Per Couple!

SUNDAY ROAST

12noon until sold out.
Roast Dry-Aged Scottish Beef or Chicken Supreme
Seasonal Vegetables, Rosemary Roasted Potatoes,
Beef Fat Yorkshire Pudding, Red Wine Gravy.

Upgrades available!

All For Just £24!