

ALL OUR FOOD IS
FRESHLY PREPARED
AND COOKED IN
OUR KITCHEN.

SPECIALS

SEE BOARD FOR FRESHLY
PREPARED SEASONAL SPECIALS.

SMALL PLATES

SALT AND PEPPER CALAMARI	6.5
Crispy calamari rings with aioli	
ITALIAN HUMMUS (VE)	6
White bean and harissa, with pickled shimeji mushrooms and grilled pita bread	
CRISPY CHICKEN	6.5
With tomato, orange, soy, ginger and sesame oil sauce	
MOZZARELLA AND CAPONATA CIABATTA (V)	6.5
Aubergine, capers, sultanas and cherry tomato on toasted ciabatta with basil marinated buffalo mozzarella	
MATBUCHA SALAD (VE)	6.5
Spicy Moroccan red pepper and tomato salad, root vegetable fritters and parsley oil	
BEETROOT HUMMUS (V)	5.5
With feta, parsley and grilled pitta bread	
CRISPY PORK BELLY	8.5
Served with apple chutney, plum sauce and pickled shallots	

HAMBURGERS

ALL SERVED WITH FRIES OR GARDEN SALAD,
ADD BACON OR JALAPENOS FOR £1

ANGUS BEEF BURGER	10.9
With red onion, lettuce, tomato, pickles and emmental, with chipotle mayonnaise	
CHARGRILLED CHICKEN BREAST	10.9
With marinated in Cajun spices, homemade guacamole, lettuce, tomato and emmental in a bun with chipotle mayonnaise	
VEGAN BURGER (VE)	10.5
Beetroot & oyster mushroom burger, onion, tomato, lettuce, pickle and vegan mayonnaise	

All dishes including dishes containing allergens
are prepared in our kitchen

A discretionary service charge of 10% will be
added to your bill. Service charge is divided
across the entire restaurant team.

We care about our ingredients and use native
breed cattle, Scottish salmon, haddock from
the English south coast and vegetables are
seasonal and locally sourced.



LARGE PLATES

THAI RED CURRY (VE option)	11
Chicken or vegetarian with mangetout, mushroom, sweet potato, baby corn, red peppers and baby aubergine and steamed jasmine rice	
GYPSY EGGS	9
Baked free range eggs with chorizo and tomato piquillo pepper sauce served with toasted ciabatta	
EGGS SHAKSHUKA (V)	9
Baked free range eggs, wilted spinach, in a tomato and piquillo pepper sauce served with toasted ciabatta	
FISH AND CHIPS	12.5
Beer battered haddock with French fries and mushy peas	
SLOW COOKED CHICKEN TACOS	10.9
With homemade guacamole, jalapeno, and chilli spiked sour cream	
FISH PIE	12
Smoked haddock, salmon, pollock and shrimp, boiled egg, in parsley, tarragon and mustard sauce with mashed potato	
AGED RIBEYE STEAK	19.50
38 day aged Hereford ribeye with green peppercorn sauce, served with fries and garden salad	

SALADS

ADD CHICKEN OR CALAMARI FOR £3.5	
ROASTED ROOT VEGETABLE AND TEMPURA TOFU (V)	9.5
Miso glazed carrot, turnip and golden beetroot with land cress, soy marinated tofu and sesame oil	
CAESAR	10.5
Grilled chicken breast, anchovies, free range soft boiled egg and romaine lettuce, parmesan and croutons	

SIDES

CAULIFLOWER CHEESE (V)	4
WINTER GREENS (VE)	4
Savoy cabbage, kale with shallot chilli dressing	
GREEN BEANS (VE)	3.5
Dressed with salsa verde	
GARDEN SALAD (VE)	3.5
FRENCH FRIES (VE)	3.5
CIABATTA	1.5

PUDDINGS

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