Menu

Appetizers

Marinated olives {ve} 4

Sourdough, aged balsamic, cultured butter {v} 7

Starters

Jerusalem artichoke, goats’ cheese agnolotti, sage {v} 8

Arbroath Smokie, charred leek, bannock bread, chives 9

Game terrine, damson & date chutney, sourdough 8

Smoked mallard breast, chicory, blood orange & rye 9

Roasted pumpkin, miso, seaweed, dukkha {ve} 7.5

Mains

Venison loin, cavolo nero, turnip, roe deer pie 24

Guinea fowl, parsnip, white kale, pearl barley, pickled blackberries 18

Salt aged Ribeye, brown crab emulsion, confit potato’s, sea herbs, pickled cockles 28

Cod loin, spiced chickpeas, rock samphire, Nduja sausage, lemon & chilli butter 21

Beetroot wellington, pickled walnut, glazed baby carrots, whipped potato {ve} 16

Porcini mushroom, spelt, black truffle, aged parmesan {ve} 17

Sides

Cavolo nero, spiced squash, toasted pumpkin seeds 4

Colcannon creamed potato 4

Purple sprouting broccoli 4

Hand cut chips 4

Rocket, pear & Parmesan 4

Please turn over for allergen information