

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

## SPECIALS

SEE BOARD FOR FRESHLY  
PREPARED SEASONAL SPECIALS.

## SMALL PLATES

<b>SALT AND PEPPER CALAMARI</b>	6.5
Crispy calamari rings with aioli	
<b>TONKATSU CHICKEN</b>	6
With tomato, orange, soy, ginger and sesame oil sauce	
<b>GRILLED BROCCOLI</b>	6
With winter greens, chilli garlic crumb and Romesco sauce	
<b>CITRUS CURED SALMON</b>	8
With fennel, kohlrabi, dill and golden beetroot slaw and soured cream	
<b>BEETROOT HUMMUS</b>	5.5
With feta, parsley and grilled pita bread	
<b>SOY AND HONEY GLAZED PORK BELLY</b>	8
With charred hispi cabbage and miso sauce	
<b>HOMEMADE LABNEH</b>	5
Soft cheese with herb oil, sumac and pitta bread	

## HAMBURGERS

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

<b>ANGUS BEEF BURGER</b>	11.5
With red onion, lettuce, tomato, pickles and emmental, with chipotle mayonnaise	
<b>CHARGRILLED CHICKEN BREAST</b>	11.5
With marinated in Cajun spices, homemade guacamole, lettuce, tomato and emmental in a bun with chipotle mayonnaise	
<b>MUSHROOM, QUINOA AND BLACK BEAN BURGER (V)</b>	10.5
Lettuce, tomato, pickles and emmental and labneh	

Allergen information is available upon request,  
please inform your server before ordering.  
The preparation of dishes containing allergens  
are prepared in the same kitchen.

A discretionary service charge of 10% will be  
added to you 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

<b>THAI RED CURRY (V option)</b>	11.5
Chicken or vegetarian with mangetout, mushroom, sweet potato, baby corn, red peppers and baby aubergine and steamed jasmine rice	
<b>GYPSY EGGS</b>	8.5
Baked free range eggs with chorizo and tomato piquillo pepper sauce served with toasted ciabatta	
<b>EGGS SHAKSHUKA (V)</b>	8.5
Baked free range eggs, wilted spinach, in a tomato and piquillo pepper sauce served with toasted ciabatta	
<b>FISH AND CHIPS</b>	12.5
Beer battered haddock with French fries and mushy peas	
<b>SLOW COOKED CHICKEN TACOS</b>	11
With homemade guacamole, jalapeno, and chilli spiked sour cream	
<b>COTTAGE PIE</b>	12.5
Scottish beef, tomato and root vegetables topped with mustard and cheddar mash potato	
<b>28 DAY AGED ANGUS RUMP STEAK</b>	17
With garlic herb butter, served with French fries and salad	

## SALADS ADD CHICKEN OR CALAMARI 3.5

<b>HARISSA SPICED CAULIFLOWER (V)</b>	9.5
With chickpeas, dried cranberries, kale, baharat, lemon and a mint tahini dressing	
<b>CAESAR</b>	11
Grilled chicken breast, anchovies, free range soft boiled egg and romaine lettuce, parmesan and croutons	

## SIDES

<b>CAULIFLOWER CHEESE</b>	4
<b>ROASTED NEW POTATOES</b>	3.75
With horseradish mayonnaise and pickled onion	
<b>CHARRED HISPI CABBAGE</b>	3.75
With miso sauce	
<b>GARDEN SALAD</b>	3.75
<b>FRENCH FRIES</b>	3.75
<b>CIABATTA</b>	1.5