



## Starters

John Ross smoked salmon  
with lilliput capers, red onion rings, wasabi cream  
and lemon  
£10.95

Tian of avocado  
crab softened with ginger, smoked salmon with  
mango salsa and a coriander fritter  
£10.50

Classic crayfish cocktail  
with Marie Rose sauce and little gem lettuce,  
served in a glass  
£9.95

Quinoa (V)  
with roasted sweet potato, red beetroot,  
roasted courgette, grilled artichoke, cherry  
tomatoes, pumpkin seeds and rocket  
£7.60

Samanzo tomato salad (V)  
with grilled artichoke, balsamic onions, basil,  
bocconcini and herb salad  
£7.25

## Mains

Roasted corn fed chicken supreme  
forestiere with potato fondant and pea a la  
française  
£15.50

Layers of globe artichoke (V)  
with sweet potato, spinach, asparagus and  
truffle hollandaise  
£14.50

Confit duck legs  
with vanilla mash, braised red cabbage and  
plum sauce  
£19.50

Slow braised ox cheek  
with celeriac puree, mushrooms fricassée, sweet  
potato fondant and perigoudine sauce  
£17.80

Pan fried wild sea bass fillet  
with butternut squash puree, baby vegetables  
and pinot noir sauce  
£19.20

Rare tuna niçoise  
with potato salad, green beans, red peppers,  
black olives, soft boiled egg and anchovies  
£19.95

Spinach and chickpea curry (V)  
with basmati rice  
£14.50

Smoked barbecue pork rib crown  
with coleslaw and sweet potato chips  
£14.80

## From The Grill

21 days dry aged  
Scottish lamb cutlet  
8oz  
£27.50

28 days dry aged  
Scottish ribeye steak  
8oz  
£28.95

28 days dry aged  
Scottish fillet steak  
8oz  
£32.50

Côte  
de bœuf  
22oz  
£59.50

## Dessert

Vanilla panna cotta with  
mixed berries, jurançon  
and a spiced wine syrup  
£7.50

Selection of sorbet  
£7.50

Fruit platter  
£7.95

Apple mousse with  
tarragon jelly, caramel  
sauce and an apple sorbet  
£8.20

## Sides

Creamed leaf spinach with horseradish (V) 3.75 / Salad of heritage tomatoes with fresh basil and olive oil (V) 3.75 / Creamed cabbage and pancetta 3.75 /  
French beans with toasted almonds (V) 3.75 / Buttered garden peas with fresh mint (V) 3.75 / Green salad with truffle dressing (V) 3.75

A discretionary 12.5% service charge will be added to your bill. All weights are uncooked. All prices include VAT at the current rate. (V) Suitable for vegetarians, Food allergies and intolerances: before you order your food and drinks please speak to our staff if you would like to know about our ingredients.

