

TO BEGIN



DUCK LIVER & COGNAC PARFAIT ~ £8.95
Toast, Homemade Fig & Clementine Chutney (RGF)

BOUDIN NOIR ~ £9.95
French Black Pudding, Lyonnaise Potatoes, Caramelised Onions, Spinach, Poached Egg, Hollandaise Sauce

CAMEMBERT FONDUE ~ £8.95
Candied Walnuts, Caramelised Red Onion Marmalade, Dressed Leaves, Toasted Bread (V, RGF)

SEARED KING SCALLOPS ~ £10.95
Roasted Butternut Squash Puree, Chorizo Crumb, Kale Crisps, Saffron Emulsion

BURNT GOATS CHEESE ~ £7.95
Sire Bank Dairy Farm Goats Cheese & Chive Brulee, Beetroot Salsa, House Breads (V, RGF)

SOUP OF THE DAY ~ £6.95
Daily Toasted Breads (V, RGF)

FRESH SCOTTISH SALMON & DILL FISHCAKE ~ £7.95
Dressed Leaves, Homemade Tartare Sauce

BEETROOT & SORREL RISOTTO ~ £7.95
White Wine Risotto, Heritage Beetroot, Sorrel Leaves, Vegan Parmigiano (V, Vegan, GF)

TASTING BOARD (FOR TWO TO SHARE, OR FOR ONE IF YOU DARE!) ~ £19.95
Mini Fish & Chips, Scottish Salmon & Dill Fishcake, Honey Roast Chorizo, Crispy Halloumi, Duck Liver Parfait, Dressed Leaves, Grilled Bread

