

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	
HOMEMADE LABNEH (V)	5.5
Soft cheese with herb oil, sumac and pitta bread	
CRISPY CHICKEN	6.5
With tomato, orange, soy, ginger and sesame oil sauce	
AVOCADO AND MOZZARELLA (V)	6.5
On sourdough with semi dried tomato, rocket and basil pesto	
SMOKED AND GRILLED AUBERGINE (V)	6.5
Sweet and sour peppers, tzatziki and crispy fried halloumi	
BEETROOT HUMMUS (V)	6
With feta, parsley and grilled pitta bread	
SOY AND HONEY GLAZED PORK BELLY	7.5
With charred hispi cabbage and miso sauce	

HAMBURGERS

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

ANGUS BEEF BURGER	12
With red onion, lettuce, tomato, pickles and emmental, with chipotle mayonnaise	
CHARGRILLED CHICKEN BREAST	12
With marinated in Cajun spices, homemade guacamole, lettuce, tomato and emmental in a bun with chipotle mayonnaise	
FALAFEL BURGER (V)	11
With pickled red cabbage, beetroot hummus and sweet & sour pepper	

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 (V option)	12
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	10.5
With homemade guacamole, jalapeno, and chilli spiked sour cream	
SMOKED HADDOCK FISHCAKES	11
with spinach and mustard cream sauce	
AGED RIBEYE STEAK	21
38 day aged Hereford ribeye with green peppercorn sauce, served with fries and garden salad	

SALADS

ADD CHICKEN OR CALAMARI FOR £3.5

BEETROOT & CHICKPEA SALAD (V)	9.5
kohlrabi, carrot, smoked aubergine and rocket	
CAESAR	10.5
Grilled chicken breast, anchovies, free range soft boiled egg and romaine lettuce, parmesan and croutons	

SIDES

CAULIFLOWER CHEESE (V)	4
ROASTED NEW POTATOES (V)	3.5
With horseradish mayonnaise and pickled onion	
CHARRED HISPI CABBAGE (V)	3.5
With miso sauce	
GARDEN SALAD (V)	3.5
FRENCH FRIES (V)	3.5
CIABATTA	1.5