

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

ITALIAN HUMMUS (VE) 6

White bean and harissa, with pickled shimeji mushrooms
and grilled pita bread

CRISPY CHICKEN 6.5

With tomato, orange, soy, ginger and sesame oil sauce

MOZZARELLA AND CAPONATA CIABATTA (V) 6.5

Aubergine, capers, sultanas and cherry tomato on toasted ciabatta
with basil marinated buffalo mozzarella

MATBUCHA SALAD (VE) 6.5

Spicy Moroccan red pepper and tomato salad, root vegetable
fritters and parsley oil

BEETROOT HUMMUS (V) 6

With feta, parsley and grilled pitta bread

CRISPY PORK BELLY 8.5

Served with apple chutney, plum sauce and pickled shallots

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

VEGAN BURGER (VE) 11

Beetroot & oyster mushroom burger, onion, tomato, lettuce, pickle
and vegan mayonnaise

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 (VE 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 10.9

With homemade guacamole, jalapeno, and chilli spiked sour cream

FISH PIE 12

Smoked haddock, salmon, pollock and shrimp, boiled egg, in parsley,
tarragon and mustard sauce with mashed potato

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

ROASTED ROOT VEGETABLE AND TEMPURA TOFU (VE) 10

Miso glazed carrot, turnip and golden beetroot with land cress,
soy marinated tofu and sesame oil

CAESAR 10.5

Grilled chicken breast, anchovies, free range soft boiled egg
and romaine lettuce, parmesan and croutons

SIDES

CAULIFLOWER CHEESE (V) 4

WINTER GREENS (VE) 4

Savoy cabbage, kale with shallot chilli dressing

GREEN BEANS (VE) 3.5

Dressed with salsa verde

GARDEN SALAD (VE) 3.5

FRENCH FRIES (VE) 3.5

CIABATTA 1.5

PUDDINGS

see over page