

Champagne Esterlin Brut 16

Lucky Saint (0.5%) 7.5

Schiehallion Craft Lager 7



Cora Pearl

Bad Kitty 13.5

Bloody/Virgin Mary 10/6

Elderflower Sprig (non-alcoholic) 9

Friday 10th October

Bread & Butter 4.5 | Olives 4.5 | Salted Almonds 4.5 | House Pickles 7

Cod's Roe & Crispy Potatoes 9 | Brie & Truffle Croquettes 9 | Cheese Straws 6

Roast Butternut Squash & Coconut Soup (vg) 11

Radicchio, Pear, Oxford Blue & Walnut (v) 15

Pastrami Chalk Stream Trout, Buttermilk & Dill 16

Portland Crab Toast, Chilli & Citrus Aioli 18

Steak Tartare, Shoestring Fries & Pecorino 18

Ham & Cheese Toastie 14

Onion & Gruyère Tarte Tatin (v) 23

Garlic-Crusted Scottish Sea Trout & Pipperrade 29

Wild Sea Bass, Ajo Blanco & Grilled Prawns 36

Grilled Pork Chop, Burnt Apple & Cavolo Nero 29

Fire-Roasted Poussin & Garlic Oyster Mushrooms 32

Chargrilled Sirloin of Highland Beef & Café De Paris Butter *to share* 96

Served with Chips & Green Salad

Chips 7 | Parmesan Chips 9 | Green Salad 5

Caesar Salad 9 | Hispi Cabbage 6 | Tenderstem & Almonds 7

Milk & Cookies 9

Valrhona Cremeux & Hazelnut Praline 9

Boozy Poached Plums, Whipped Yoghurt & Honey 9

Stavordale Cheddar, Quince Jelly & Crackers 6/12

*If you require any specific allergen information, please enquire.
A discretionary 13.5% service charge will be added to your bill.*