

Lunch Menu

Starters

Soup of the Day
house baked mini roll
£4

Pearl Barley Miso Orzotto (vg)
shitake mushroom, celeriac
£7

Lagavulin & Honey-cured Shetland Salmon
potato pancakes, Katy Rodger's crème fraîche, dill
£8

Crispy Ox Tongue and Braised Ox Cheek
horseradish, confit & crispy shallot, smoked tomatoes
£9

Mains

Dry-aged Flat Iron Steak Frites
served with skinny fries & peppercorn & brandy sauce
£15

Pan-fried Fillet of Hake
sobrasada, roast red pepper & chickpeas, crayfish
£16

Salt-baked Celeriac, Butterbean & Black Olive Ragù
fig, preserved lemon, ras al hanout
£16

Porter & Rye Rib-eye Burger
pickles, beef dripping chips, black truffle mayo
£12

Desserts

St. Andrews Farmhouse Cheddar
crab apple & cider jelly, fruitbread, Arran oatcakes
£5

Carrot & Walnut Cake
carrot & orange jelly, walnut, iced cream cheese
£7

Warm White Chocolate & Vanilla Rice Pudding
spiced wild winter berries
£6



If you have any dietary requirements, please ask your server about the ingredients in our dishes. Please note that a discretionary 10% service charge will be added to tables of 6 or more.