

Lunch Menu

Starters

Soup of the Day
house baked mini roll
£4

Felons Gin-cured Scottish Salmon Mi-cuit
*fennel & kohlrabi slaw, apple,
fermented radish & elderflower*
£7

Heritage Tomato & Cucumber Gazpacho
Katy Rodgers' crowdie, basil & sherry vinegar jelly
£6

Jerked Ox Cheek
*pickled heritage carrots, crispy shallots &
aged-meat bone broth*
£8

Mains

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

Truffle & Porcini Gnocchi
Maxime's wild mushrooms, goat's cheese, tarragon & aged-parmesan
£12

Peterhead-landed Cod
red pepper pipperrade, chorizo & ratte potatoes
£15

Porter & Rye Rib-eye Burger
red onion & tomato jam, pickles, beef dripping chips with truffle mayo
£13

Desserts

Isle of Mull Extra Mature Cheddar
cider jelly, fruit loaf & Arran oakcakes
£5

Spiced Coconut Mousse
pineapple curd, rum meringue, lime & matcha
£6

Sour Cherry Panna Cotta
black forest parfait, cherries, chocolate & kirsch crisp
£6

