



nibbles

Olives	4.00
Hummus & homemade manoushe	5.95
Sourdough & dip	5.45
Mini Haggis sausage rolls with tomato chutney	5.95

fish (small plates)

Salt & chilli crispy fried king prawns, teriyaki dip	9.95
Bajan fish tacos with mango salsa & Buckleys hot sauce	9.95
Grilled seabass garlic oil, samphire, rocket	12.95
Miso glazed cod with sautéed Asian greens topped with pickled radish	12.95
Pan fried scallops carrot & ginger purée black pudding crumb	13.95
Salmon puttanesca	12.50
Monkfish with sweet potato purée, sautéed mushroom, tarragon oil, crispy prosciutto	13.95

veg (small plates)

Grilled Peach, halloumi, rocket, pomegranate, red onion, maple sesame dressing	8.25
Mushroom & truffle croquettes, creamy garlic sauce & Parmesan	7.50
Whipped goats cheese, roast beetroot, red onion, squash bruschetta, hot honey dressing	7.95
Roast tomato, buratta & pesto flatbread with balsamic glaze & chive oil	8.25
Feta & Mediterranean vegetable spring roll with chilli honey sauce	8.25
Caramelised maple pear, roast walnut salad & blue cheese dressing	7.50
Whipped goats cheese dip, sauteed mushroom, caramelised hazelnut, crispy sage, herb oil	7.95

sides

Brisket fries	9.50
Fries	4.50
Truffle fries	5.95
Salad	4.25
Mac n cheese	5.95

meat (small plates)

Salt & chilli chicken strips in sticky chilli sauce	8.95
Lamb birria tacos with pickled veg	12.95
Sliders - beef, cheese, burger sauce (2)	8.50
Steak, pepper sauce	15.95
Brisket spring roll, horseradish cream, caramelised onion	9.95
Slow cooked brisket & cheese sauce nachos	10.95
Chicken Milanese Caesar salad	10.95

big plates

Steak frites - steak, fries, peppercorn sauce	21.95
Slow cooked beef ragu with tagliatelle	16.95
Italian breaded chicken pesto tagliatelle	14.95
Smoked salmon board & bread - cream cheese, smoked salmon, capers, cornichons, pickled veg & bread	12.95

(gf) - gluten free

Some of our dishes contain food allergens, if you have an allergy or intolerance please make a member of our team aware.

100% of your tip goes directly to our dedicated front of house and kitchen team, we hope you enjoy your experience.

refreshments

English breakfast	3.05
Black coffee	3.05
Latte	3.60
Cappuccino	3.35
Flat white	3.35
Hot chocolate	3.60
Espresso	3.00
Macchiato	3.10
Decaf tea	3.10
Green tea	3.25
Peppermint tea	3.25
Hibiscus tea	3.25
Earl grey tea	3.25

Coke, Diet Coke & Coke Zero	3.00
Irn Bru & Diet Irn Bru	3.00
7up	3.00
Fanta Orange	3.00
Appletiser	3.00
J2o orange and passion fruit	3.00
Fever Tree Ginger beer	3.00
Fever Tree Tonic - tonic / diet tonic / Mediterranean tonic	2.00
San Pellegrino orange / lemon / pomegranate and orange	3.00
Still and sparkling water	2.20

soft drinks

beer & cider

Corona	4.70
Moretti	4.70
Non alcoholic Moretti	3.70
Peroni	4.70
Magners	5.30
Bulmers berry	5.30
1/2 pint Staropramen (5%)	3.20
Pint Staropramen (5%)	6.15
1/2 pint Madri (4.6%)	3.00
Pint Madri (4.6%)	5.80
Punk IPA	4.70

<i>Gin 35ml</i>	
Tanqueray	4.00
Bombay	4.00
Hendricks	4.20
Rock Rose	4.30
Gordon's Pink	3.90
Shipyard	4.30
Bealach Highland Gin	4.30
Non alcoholic Gordon's Pink	3.30

<i>Vodka 35ml</i>	
Smirnoff	3.70
Absolute vanilla	3.90

<i>Rum 35ml</i>	
Mount Gay	4.30
Bacardi	3.70
Malibu	3.70
Titan	4.30

<i>Whisky/Bourbon 35ml</i>	
Jack Daniels	4.30
Monkey Shoulder	4.90
Talisker	5.20
Highland Park	5.20

<i>Liqueur 35ml</i>	
Limoncello	4.20
Aperol	4.20
Grappa	4.70
Baileys (50ml)	4.50
Amaretto (50ml)	4.70
Drambuie	4.70
Vecchia Romagna Brandy	4.70

spirits

<i>cocktails</i>	
Hot honey peach bourbon smash	8.95
Hibiscus ginger margarita	9.95
Gin basil smash	8.95
Raspberry mojito	8.25
Banoffee martini	9.95
Limoncello spritz	9.95
Hazelnut white russian	9.50
Sarti spritz	8.95

Hibiscus spritz	5.05
Non alcoholic gin, lemon juice hibiscus syrup, soda, rosemary	
Ginger spritz	5.60
Non alcoholic rhubarb & ginger gin, lime juice, pomegranate syrup & ginger beer	
Raspberry mojito mocktail	4.95
Raspberry, lime juice, fresh mint, lemonade	

mocktails

