



nibbles

Olives	4.00
Sourdough bread & herb oil	5.00
Hummus & flatbread	5.95
Soup of the day	5.00

fish (small plates)

Garlic, ginger & chilli Shrimp fritters with lime aioli	9.95
Seared scallops, miso butter, charred greens	13.95
Beer battered fish & chips, lemon garlic mayo	12.95
Pan fried seabass, crispy pesto potatoes, cherry tomato rocket salad	12.95
Pan seared cod with pork scratching & paprika crust, chorizo & samphire sweetcorn velute	13.95
Pan fried hake, dauphinoise potato, red pepper coulis, crispy sage & herb oil	13.95

veg (small plates)

Beetroot hummus, chargrilled broccoli steak, chimichurri dressing, crumbled feta	7.50
Caramelised parsnip, miso pumpkin seed sauce, pickled pear & parsnip crisp	7.50
Charged hisbi cabbage, Asian butter glaze, crispy onion & sesame salt	5.95
Grilled halloumi, watermelon & rocket with hot honey dressing and fresh mint	8.25
Crispy feta croquettes, blackberry honey syrup, crushed pistachios	7.50
Oven baked garlic & rosemary cherry tomatoes, whipped goats cheese , herb dressing & aged balsamic served with sourdough bread	8.25
Crispy fried sprouts, rosemary & truffle butter with a roasted nut crumb	5.50

sides

Fries	4.50
Truffle fries	5.95
Mac n cheese	5.95
Side salad	4.25
Crispy potatoes herb oil	4.50
Dauphinois	4.00

meat (small plates)

Steak of the day & chimichurri	15.95
Slow cooked beef stew rich red wine jus	13.95
Salt & chilli battered chicken in sticky chilli sauce	8.95
Greek meatballs, tzatziki, honey glaze, fresh thyme & crumbled feta	9.95
Marinated Tandoori Chicken, Indian curry sauce, fresh coriander & chilli garnish with naan bread	9.95
Pork & haggis sausages, turnip & potato mash, Scotch whisky jus	8.50

brisket

Potato Rosti , Korean brisket, Asian salad	4.50 (1)
Brisket bruschetta, cheese, caramelised onion, peashoot salad	7.25
Brisket loaded cheese fries	9.50
Brisket sliders	3.95 (1)
Brisket topped Mac n cheese	9.50

(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

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

soft drinks

Gin 35ml	
Tanqueray	4.00
Bombay	4.00
Hendricks	4.20
Rock Rose	4.30
Gordon's Pink	3.90
Shipyard	4.30
Gordon's Zero Gin	3.30
Rhubarb & Ginger Zero Gin	3.30

Vodka 35ml	
Smirnoff	3.70
Absolute vanilla	3.90

Rum 35ml	
Mount Gay	4.30
Bacardi	3.70
Malibu	3.70
Titan	4.30

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

Liqueur 35ml	
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

Cognac espresso martini	9.00
Sarti sour	9.00
Mulled old fashioned	9.00
Winter margarita	9.00
Raspberry passion tequila sour	9.00
Cherry basil smash	9.00
Negroni	9.00
Maple White Russian	9.00
Bramble royale	9.00

Winter lemonade	3.95
Hibiscus spritz	5.50
Non alcoholic aperol spritz	4.00
G&T rhubarb & ginger 0% & Mediterranean tonic	6.00

mocktails

