

Dinner Menu

Starters

Chicken and Ham Hock Presse - 9.00
Curry Emulsion - Chilli & Mango Salsa

Soup of the Day - 6.00
Sourdough Bread - Salted Butter

Anster Cheese Mousse - 8.00
Spiced Apricot - Feuille De Brick - Pickled Apple

Salted Cod Scotch Egg - 11.00
Romesco Sauce - Chorizo

Smoked Beef Tartare - 9.00
Mustard Emulsion - Caper - Pickled Shallot

Main Courses

Scottish Sea Trout - 20.00
Asparagus - Peas - Gem Lettuce - Caviar

Corn Fed Chicken - 17.00
Gnocchi - Courgette - Spinach - Café Au Lait

Lamb Fillet - 22.00
Watercress - Turnip - Goats Curd - Spring Onion - Madeira Jus

Wild Mushroom Pithivier - 16.00
Truffled Mash - Parmesan - Stem Broccoli

Pave of Scottish Beef - 19.00
Butternut Squash - Charred Shallot - Hazelnut Dukka - Bone Marrow Potato Terrine

From the Grill

Our Chargrilled Steaks are selected from 30-day Dry-aged Beef and are carefully sourced from prime, pasture-reared, Scottish cattle. All steaks are served with homemade triple cooked chips, grilled garnish of charred shallot, mushroom, watercress.

Bavette (6oz) - 17.00

Rib-Eye (8oz) - 26.00

Sirloin (8oz) - 26.00

Fillet (8oz) - 35.00

Sauces - 3.00

Salsa Verde
Mustard and Tarragon Butter
Pepper Sauce

Sides

All £4

Beef Dripping Triple Cooked Chips

Maple & Sesame Glazed Carrots

Black Garlic Mushrooms

Truffled and Parmesan Mash

Desserts

Dulce de Leche Mille Feuille - 9.00
Salted Banana Ice Cream

Lemon Posset - 8.00
Poached Rhubarb - Honeycomb - Rhubarb Meringue

Chocolate and Caraway Cremeux - 8.00
Praline Cluster - Passionfruit Sorbet

Selection of Artisan Cheeses - 12.00
Pickled Grapes - House Chutney - Oat Snaps

Please ask for any dietary alternatives which we would be happy to provide.
If you have a specific food allergy please speak to a member of staff for further information before placing your order.