

12pm till 10pm

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bites

carrot & pea **bhaji**, sweet chilli
bowers **black pudding**, red onion jam
goat cheese **mousse**, cherry tomato salad & crouton
cajun **lamb** skewers, coriander & lime mayo
hake **dumplings** & tartare sauce
steak **meatballs**, vine tomato sauce
salt & pepper **squid**, lemon mayo

truffled mushroom **soup**
serrano ham, manchego, olives & bread
chorizo in cider with bread
padron **peppers**
tequila mary **oyster**, smoked salmon & fennel salad

middles

oven roast **pigeon**, butter fondant potato & petit pois á la française
roast vegetable & chilli **tart tatin**, mahon & chickweed
coq au vin, thigh & crisp leg, creamed potato, roast vegetables
pancetta roast **monkfish**, chorizo ragout, saffron fondant potatoes
roast **pork** belly, celeriac purée, oyster mushroom & choy sum & diver scallop
whole baked **lemon sole**, new potato, wilted spinach & hazelnut beurre noisette
10oz steak, roast salsify, girolle mushroom & savoy cabbage, garlic sauce béarnaise

bite/starter

£1/£3
£1.5/£3
£1/£3
£1/£3
£1/£3
£1/£4
£1.5/£4

£4
£6.5
£4
£4
£6

£15.5
£11.5
£11.5
£17.5
£16
£13.5
£20.5

as our menu changes daily dishes are subject to availability
if you have any dietary requirements please inform your server

some dishes may contain traces of nuts/shellfish/dairy/gluten so please inform your server if you have allergies

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sides

triple cooked hand cut chips / new potatoes	£3
stir fried greens / wild leaf & parmesan salad	£3
pistachios / cashews	£2
olives	£2.5
bread & balsamic oil	£2.5

after bites

	bite/normal
homemade mint choc chip or mango ice cream	£2/£4
homemade pear or strawberry sorbet	£2/£4
pistachio panna cotta , lemon & rosewater sorbet	£4.5
raspberry crème brulee , shortbread	£4.5
milk chocolate bavarois , strawberry ice cream	£4.5
homemade chocolate brownie , chocolate fudge sauce	
vanilla ice cream	£2.5/£4.5
selection of cheese with quince paste	£7.5
petit fours with coffee	£1/£3
glass of dessert wine	£7

a discretionary service charge of 10% will be added to tables of 6 or more

THE BON VIVANT'S COMPANION

Please join us in our tasting cellars next door for lots of events & master classes during The Fringe Festival.

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