



WHILST YOU WAIT

Pork crackling, Bramley apple sauce 3.5
Rosemary & potato sourdough (VG) 3.5

Rainbow radishes, cod's roe 4
Marinated olives (VG) 3.5

TO START

Pea & mint soup
(VG) 6.5
Native lobster cocktail
baby gem, avocado, Marie Rose sauce 19.5
Tomato salad
basil, mint (VG) 9
Loch Var smoked salmon
lemon, rye bread, condiments 10
Burrata, Sicilian datterini tomatoes
Terre Bormane olive oil, Parma ham, bread crisp 9.5
Game terrine
Piccallili, mustard, pickles 7.5

Scottish Aberdeen Angus beef tartar
grilled sourdough 12
Veal carpaccio
tuna sauce, capers, wild rocket 9
Grilled tiger prawns
garlic, chili, coriander, toasted sourdough 17
Hand dived Scottish scallops
minted crushed peas, bacon crumb 17
Oysters, red wine & shallot vinegar
Cumbrae (No.3) 2.75/16/32
Ostra regal (No.4) 3.75/22/44

STRAIGHT OFF THE JOSPER

THE BEEF

FILLET

225g 21 day dry aged Scottish Aberdeen Angus 28
350g 28 day dry aged Aberdeen Angus & Hereford cross 30
served on the bone

RIBEYE

350g 21 day dry aged Cumbrian 30
350g 21 day dry aged Scottish Aberdeen Angus 29
served on the bone

SIRLOIN

300g 35 day dry aged Galician Blond 27
280g 35 day aged USDA Prime 25

VENISON

Grilled Highland haunch, basked neeps, parsnip crisps &
watercress 23

SHARING CUTS

All beef cuts served with bone marrow
28 day aged Aberdeen Angus chateaubriand 10 per 100g
55 day dry aged Aberdeen Angus & Hereford
rib eye on the bone 7.5 per 100g
28 day aged Aberdeen Angus & Hereford
tomahawk 5 per 100g

RUMP

250g 64 day dry aged Scottish Aberdeen Angus 19

HANGER

225g 35 day dry aged Cumbrian 17

SAUCES

Peppercorn / Red wine / Béarnaise / Blue cheese / Chimichurri / Café de Paris butter 2 (each)

OTHER CLASSICS

Aberdeen Angus brisket & chuck burger, smoked bacon, cheese, chips 18
Day boat fish, market price
Half or whole grilled native lobster, garlic butter 24/46
Smoked chicken salad, Ortiz anchovies, parmesan, croutons, Caesar dressing 18
300g Isle of Gigha halibut tranche 23
Suffolk free range chicken, confit garlic, Scottish girolles, chicken jus 20
Whole baked aubergine, heritage cherry tomatoes, pistachios, pitted Nocellara olives (VG) 17

FOR THE TABLE

Triple cooked chips 4.5
Chargrilled garlic field mushrooms 5
Steamed spinach 4.5
Creamed spinach 4.5

Minted Cornish new potatoes 4.5
Curried cauliflower, yoghurt, almonds 5
Watercress & summer root salad 4.5
Mac 'n' cheese 4.5