

À LA CARTE

STARTERS

- TRIO OF DUCK
"pastrami, bonbon & pate" with watermelon, dressed leaves (NF) £10
- DOUBLE BAKED SPINACH SOUFFLE
Parmesan, pear, beans, onion marmalade & mustard vengrette £9
- FRITTO MISTO "Sea Food Tempura"
squid, king prawn, mussels, sweetcorn, courgette, lemon aioli £10
- MOULES MARNIERE & HERB BUTTER
Mixed herbs & garlic butter, white wine, shallots, fries (NF) £12
- SEARED SCALLOPS & ROASTED CHICKEN LEG
Tomato fondue, coriander, crouton, tapanade, brown noisette £14
- IN-HOUSE MADE PATE DE CAMPAGNE
with scotch egg, vegetables piccalilli, sourdough toast £12
- DRESSED CRAB & ASPARAGUS
Dill cured salmon, crab meat, asparagus, mix leaves (NF) £12

MAINS

- SEARED FILLET OF SEA BREAM
artichoke, tomato, squid, parmesan, croutons & bouillabaisse £21
- KING PRAWN TIKKA CURRY"South Indian"(mild)
red chill paste, Spinach, coconut milk, pilau rice & paratha £28
- GRESSINGHAM DUCK A L'ORANGE
Braised puy lentils, mooli, baby gem, carrots, orange sauce £21
- ROASTED RACK OF LAMB (French trim)
Mint crusted potatoes, braised shank, bacon, mushroom, Jus £34
- VENISON RUMP WELLINGTON
potato galette, summer roots, mushroom, red wine jus (NF) £22
- SALT CURED CRACKLING PORK BELLY
Basil pesto, potato gnocci, savoy cabbage, sage, red wine jus £21
- GRILLED VEGETABLES TART (V)
Beetroot, aubergine, courgette, feta cheese & tomato fondue £19

FROM THE GRILL

Our beef is 28-day dry-aged from Blackgate Signature Butchers, Aberdeen.

SHARING FOR TWO

Côte de Boeuf £65

Chateaubriand £65

INDIVIDUAL CUTS

Fillet 8oz / 227g £36

Sirloin 8oz / 227g £30

Ribeye 8oz / 227g £30

with grilled tomato, mushroom, potato chips & watercress

SELECT ONE SAUCE:

Bearnaise / Peppercorn Red Wine Jus / Garlic Butter

SIDES

- CLASSIC CAESAR SALAD £5
- SAUTÉED GARLIC SPINACH & KALE £5
- TRIPLE COOKED POTATO CHIPS £5

DESSERTS

- CHOCOLATE FONDANT
with salted Carmel ice cream, citrus fruits salsa. (NF) £12
- PAVLOVA
Chantilly cream, summer mix berries compote (NF) £9
- PICK ME UP
Baileys, espresso, brandy, mascarpone, ladyfinger biscuit £9.5

SIGNATURE SET MENU

12pm to 10.30pm

2 course £29.5 | 3 course £35

STARTERS

- PATE DE CAMPAGNE**
Terrine, scotch egg, vegetables piccalilli, sourdough toast
- MOULES MARNIERE HERBS BUTTER**
Herbs & garlic butter, white wine, shallots, Fries (NF)
- KING SCALLOPS & CHICKEN LEG**
Tomato fondue, coriander, crouton, tapanade & noisette
- CLASSIC CAESAR SALAD**
grilled chicken, Soft boiled egg, crispy bacon, anchovy's
- SALT & PEPPER SQUID**
Anchovy tempura, tomato fondue, corriander, courgette (NF)
- DOUBLE BAKED SPINACH SOUFFLE**
Parmesan, beans, onion marmalade & mustard vengrette

MAINS

- SEARED FILLET OF SEA TROUT** basil and tomatoes fricassee, feta, spinach and caper butter
- ROASTED LEMON CHICKEN BREAST**
chrizo sausage & potato mash,, bacon, mushroom, onion
- CONFIT DUCK LEG**
Braised puy lentils, baby gem, glazed carrots, orange sauce
- SALT-AGED CRISPY PORK BELLY**
Basil pesto, potato gnocchi, savoy cabbage, sage thyme jus
- VENISON RUMP WELLINGTON**
Potato Galette, chateau carrot, mushroom, pancetta, thyme
- TWO WAYS OF LAMB & RATATOULLI**
Rack, braised shank, ratatoulli, parsnip, mint & red wine Jus

DESSERTS

- PAVLOVA**
with Chantilly cream, summer mix berries compote
- CHOCOLATE FONDANT**
with salt Carmel ice cream, citrus salsa. (NF)
- PICK ME UP**
Baileys, espresso, brandy, mascarpone, ladyfinger biscuit

Allergen Advice: Please speak to your server before ordering if you have any allergies or intolerances.

Key:(V) veg. (VG) vegan. (GF) gluten free. (NF) nut free . (DF) dairy free