À LA CARTE

STARTERS

VEGETABLE TART
Dressed grilled mixed vegetables, tomato fondue, feta, pesto, balsamic. £8 (NF)

ASPARAGUS & DUCK EGG
Wild mushroom fricassee, blue cheese velouté. £9.5 (NF) (GF) (V)

DOUBLE BAKED SPINACH SOUFFLÉ
Parmesan, pear, onion marmalade, dressed cress. £9.5 (NF) (V)

CLASSIC CAESAR
Grilled chicken, crispy bacon, soft-boiled egg, anchovy, gem lettuce, parmesan. £9.5 (NF)

TERRINE DE CAMPAGNE
Coarse pork pâté, cauliflower piccalilli, grilled sourdough. £9.5

ROASTED WOOD PIGEON
Savoy cabbage, potato galette, green olive tapenade. £10 (NF) (GF)

KEDGEREE SCOTCH EGG & ASPARAGUS
Smoked haddock, soft-boiled egg, risotto, pancetta. £10

SEAFOOD TEMPURA
King prawn, crab bonbon, mussels, squid, anchovies, saffron aioli. £10 (NF)

MOULES MARINIÈRE
Saffron, white wine, parsley, baked garlic baguette and French fries. £10 (NF) (GF)

SEARED KING SCALLOPS
Smoked shellfish and white wine broth, leek, potato. £16 (NF) (GF)

MAIN COURSES

FROM THE GRILL... A CUT ABOVE THE REST

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

Sirloin 8oz	*£28*
Ribeye 8oz	*£28*
Fillet 8oz	*£36*

All steaks are served with French fries, grilled tomato, mushrooms and cress.

SAUCES (£3 EACH): ***Garlic butter, red wine sauce, peppercorn sauce, Café de Paris butter.***

12.5% SERVICE CHARGE ADDED TO YOUR FINAL BILL. IF YOU DO NOT WISH TO PAY THE SERVICE CHARGE. PLEASE ASK YOUR SERVER TO REMOVE IT FROM THE BILL.

FISH & SHELLFISH

All of our fish and shellfish come directly from our suppliers, Kingfisher: Brixham, who's passion is to provide us with the freshest, Devon and Cornish coastal daily caught fish and seafood they can provide.

BAKED FILLET OF SEA TROUT Creamy mashed potato, poached egg, white wine and parsley velouté. £18.50

BUTTERFLIED GRILLED SEABREAM Artichoke, squid, croutons, baby tomatoes, bouillabaisse broth. £19.50

MONKFISH & KING PRAWN CURRY (KERALA STYLE) Mild curry, basmati rice, paratha, papadum. £24 (NF)

MEAT & GAME

Sourcing our meats locally where possible, yet extending our reach, providing you with extraordinary cuts from some of Britain's finest suppliers in Yorkshire and Aberdeenshire.

ROASTED LEMON COQ AU VIN Wild mushrooms, bacon, baby onions, baby carrots, red wine jus. £19

CRISPY PORK BELLY Braised red cabbage, potato gnocchi, red wine and cinnamon jus. £19 (NF)

CONFIT DUCK LEG À L'ORANGE Fondant potato, Puy lentils, baby parsnips, orange jus. £19

ROASTED RUMP OF VENISON PUFF CRUST Potato gratin, beetroot, truffle oil, blackberry jus. £28

TWO WAYS OF LAMB (RACK & SHANK) Potato dauphinoise, pancetta, root vegetables, rosemary jus. £29

VEGETARIAN

Sourcing our artisinal vegetables locally where possible, providing you with exceptional produce from some of the finest growers.

CREAMY HERB RISOTTO Asparagus, green peas, mint, parsley, and a crumbed crispy soft egg. £16.50

POTATO GRATIN Puy lentil fricassee, baby spinach, cheddar cheese, paprika, truffle oil. £17.50

ALMOND & BASIL PESTO GNOCCHI Burrata, grilled vegetables, watercress, parmesan, pine nuts. £18.50

SIDES

• POLENTA & PARMESAN CHIPS £7 • HALLOUMI CHIPS WITH HARISSA DIP £7
• OKRA FRIES WITH TAMARIND £7

Signature SET MENU

LUNCH & DINNER: 12:00PM – 3:00PM | 5:30PM – 10:00PM: JUST MAINS £19. 2 COURSES £25. 3 COURSES £30.
EARLY BIRD (5:00PM – 5:30PM): JUST MAINS £18 | 2 COURSES £24 | 3 COURSES £28

STARTERS

Basil & Tomato Velouté: With burrata and olive tapenade.
Terrine of the Day: Sourdough toast, apple chutney.
Spinach Soufflé: Pear, onion marmalade, parmesan.
Kedgeree Scotch Egg & Asparagus: Smoked haddock, soft-boiled egg.
Caesar Salad: Grilled chicken, crispy bacon, soft-boiled egg.
Moules marinière: saffron, wine, parsley, garlic baguette& french fries.

MAINS

Lemon Coq au Vin: Mushrooms, bacon, baby onion.
Duck Leg à l'Orange: Fondant potato, Puy lentils.
Crispy Pork Belly: Braised red cabbage, potato gnocchi.
Baked Fillet of Sea Trout: Mashed potato, poached egg, shellfish jus.
Almond & Basil Gnocchi: Burrata, grilled vegetables.

DESSERTS

Chocolate Fondant: Salted caramel ice cream • **Pick Me Up:** Baileys, ladyfinger sponge cake • **Pavlova:** Mixed berry compote, mint.