

ALL OUR FOOD IS
FRESHLY PREPARED
AND COOKED IN
OUR KITCHEN.

SPECIALS

SEE BOARD FOR FRESHLY
PREPARED SEASONAL SPECIALS.

SMALL PLATES

SALT AND PEPPER CALAMARI 6.5

Crispy calamari rings with aioli

HOMEMADE LABNEH (V) 5

Soft cheese with herb oil, sumac and pitta bread

CRISPY CHICKEN 6.5

With tomato, orange, soy, ginger and sesame oil sauce

AVOCADO AND MOZZARELLA (V) 6

On sourdough with semi dried tomato, rocket and basil pesto

SMOKED AND GRILLED AUBERGINE (V) 6

Sweet and sour peppers, tzatziki and crispy fried halloumi

BEETROOT HUMMUS (V) 5.5

With feta, parsley and grilled pitta bread

SOY AND HONEY GLAZED PORK BELLY 7.5

With charred hispi cabbage and miso sauce

HAMBURGERS

ALL SERVED WITH FRIES OR GARDEN SALAD.
ADD BACON OR JALAPENOS FOR £1

ANGUS BEEF BURGER 10.5

With red onion, lettuce, tomato, pickles and emmental, with chipotle mayonnaise

CHARGRILLED CHICKEN BREAST 10.5

With marinated in Cajun spices, homemade guacamole, lettuce, tomato and emmental in a bun with chipotle mayonnaise

FALAFEL BURGER (V) 10.5

With pickled red cabbage, beetroot hummus and sweet & sour pepper

All dishes including dishes containing allergens
are prepared in our kitchen

A discretionary service charge of 10% will be
added to your bill. Service charge is divided
across the entire restaurant team.

We care about our ingredients and use native
breed cattle, Scottish salmon, haddock from
the English south coast and vegetables are
seasonal and locally sourced.



LARGE PLATES

THAI RED CURRY (V option) 11

Chicken or vegetarian with mangetout, mushroom, sweet potato, baby corn, red peppers and baby aubergine and steamed jasmine rice

GYPSY EGGS 9

Baked free range eggs with chorizo and tomato piquillo pepper sauce served with toasted ciabatta

EGGS SHAKSHUKA (V) 9

Baked free range eggs, wilted spinach, in a tomato and piquillo pepper sauce served with toasted ciabatta

FISH AND CHIPS 12.5

Beer battered haddock with French fries and mushy peas

SLOW COOKED CHICKEN TACOS 10.5

With homemade guacamole, jalapeno, and chilli spiked sour cream

SMOKED HADDOCK FISHCAKES 11

with spinach and mustard cream sauce

AGED RIBEYE STEAK 19.50

38 day aged Hereford ribeye with green peppercorn sauce, served with fries and garden salad

SALADS

ADD CHICKEN OR CALAMARI FOR £3.5

BEETROOT & CHICKPEA SALAD (V) 9.5

kohlrabi, carrot, smoked aubergin and rocket

CAESAR 10.5

Grilled chicken breast, anchovies, free range soft boiled egg and romaine lettuce, parmesan and croutons

SIDES

CAULIFLOWER CHEESE (V) 4

ROASTED NEW POTATOES (V) 3.5

With horseradish mayonnaise and pickled onion

CHARRED HISPI CABBAGE (V) 3.5

With miso sauce

GARDEN SALAD (V) 3.5

FRENCH FRIES (V) 3.5

CIABATTA 1.5