

FISH

scottish cured salmon 6.5 ^{GF}

samphire, preserved lemon, caper berry, brown butter

scottish king prawns 7 ^{GF}

garlic, chilli, smoked paprika, E.V.O.O

sautéed cod cheeks 7 ^{GF}

chorizo, roasted heritage tomato, thyme oil

chipirones 8

lemon tempura baby squid, charred radicchio, piquillo pepper

MEAT

ham hough terrine 6 ^{GF}

wild mushroom, caramelised fig, apple crisp

kilmurry sliders 8

beef, pork brisket, braised Ox cheek

scottish pork belly 7

black pudding, smoked pancetta crumb, bourbon glaze

braised ox cheek 7 ^{GF}

ox cheek, charred peach, wild broccoli, broad bean

kilmurry steak 8 ^{GF}

4oz rump steak, green and black peppercorns, red wine

VEG

heritage tomato salad 6 ^V

ubriaco cheese, basil oil, red wine syrup

wild mushroom risotto 6 ^V

truffle dressing, spinach, candied chestnut

baba ganoush 5 ^V ^{VG}

chilli & piquillo pepper, pomegranate, coriander, toasted flatbread

ratatouille 5 ^V

manchego shavings, toasted green peppercorn, dressed affilia cress

SIDES

selection of homemade breads with

E.V.O.O & balsamic vinegar 3.95 ^V ^{VG}

mixed Spanish olives 3.95 ^V ^{VG}

skin on fries 2 ^{GF} | smoked paprika salt 2.5 ^{GF}

cajun salt 2.5 ^{GF} | manchego & truffle oil 2.95 ^{GF}

halloumi fries with tomato marmalade 5.95

sweet potato fries 2.95

please inform your server if you have any allergies we should be aware of
gluten free bread available.

^{GF} gluten free ^V vegetarian ^{VG} vegan