

Nibbles and bites

Hot and sour citrus peanuts (vg)	£3
Warm nocellara olives, rosemary (vg)	£3
Beer pickled onions with roasted yeast and tarragon (vg)	£3
Pulled pork doughnut, chilli	£3
Confit potato, egg mayonnaise, bacon	£3
Charred sourdough with balsamic and rosemary oil (vg)	£4
Truffle & parmesan chips (v)	£4.50

Small plates

Heritage tomato, avocado, pickled red onion, shallot and caper dressing (vg)	£9
Salt baked celeriac, apple, radish, candied hazelnut, miso dressing (vg)	£9
Cured mackerel, horseradish crème fraiche, artichoke, cucumber, wild rice	£9.50
Beef tartare, yuzu kosho mayonnaise, spring onion, deep fried wonton	£11
Smoked salmon, dill, crème fraiche, balsamic, sourdough	£11

Larger plates

Tagliatelle, courgette, lemon, pine nut, ricotta (v)	£17.50
Risotto with garden peas, broad beans and crowdie cheese (v)	£17.50
Chicken suprême, smoked white bean purée, charred shallot, chard, madeira jus	£21.50
Pan fried pollock, leeks, samphire, seaweed beurre blanc	£22.50
Flat iron steak, confit potatoes, spring onion, peppercorn sauce	£24.50

Platters

Scottish cheese board	£13
Vegetarian charcuterie (v)	£15
Cured meat and cheese charcuterie	£23

Desserts

Chocolate tart, sea salt, raspberry	£9
Mango parfait, coconut sorbet, Szechuan shortbread	£9
Whisky baba, clotted cream	£9