### 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