



a wee bite

iasg focaccia & whipped fennel butter (v)	6.50~
Marinated gordal olives (ve)	7~
Three/Six Cumbrae oysters <i>House sriracha / natural</i>	13.50/26~

Set Dining Menu

Starters

White onion and potato velouté, truffle oil, crispy onion, onion seeds (ve)
Gin cured salmon, cucumber, pickled lemon, puffed quinoa, seaweed
Smoked ham hock croquette, piccalilli gel, picked vegetable salad
Padron peppers, fermented hot sauce, dashi mayo (v)

Mains

Fillet of sea bream, jersey royals, seaweed butter, pickled samphire
Chicken schnitzel Caesar, gem lettuce, anchovy, gem parmesan
Smoked hispi cabbage, crispy spring greens, chilli & lime butter, fried onions (v)
8oz Flat iron steak, confit tomato, peppercorn sauce and koffman fries *6~ Supplement*

Sides

Crispy fried potatoes, caramelised onion mayo (v)	6.25~
BBQ tender stem broccoli, romesco (ve)	6.75~
Koffman skin on fries & seaweed mayo (v)	6.75~
iasg house salad (ve)	6.25~
Corn ribs, chicken salt seasoning	6.25~

Dessert

Dark chocolate tiramisu, whipped vanilla mascarpone, spent coffee (v)
Buttermilk panna cotta, forced rhubarb, ginger crumble
Clava Brie, blue murder, spiced fruit chutney, sourdough crackers *5~ Supplement*

2 courses £30 or 3 course £35



Food allergies and intolerances: we welcome enquiries from guests who wish to know whether dishes contain particular ingredients. Please note: before placing your order please inform a member of the team if anyone in your party has a food allergy. Game may contain shot. Prices include VAT. A discretionary service charge of 12.5% will be added to your bill