



## a wee bite

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iasg garlic focaccia & whipped salted butter (v) 6.50~

Marinated gordal olives (ve) 6.50~

Three/Six Cumbrae oysters 13~/25~

Grilled 'al pastor' / natural / seaweed hot sauce

## Set Dining Menu

### Starters

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Spiced squash velouté with harissa & smoked paprika (ve)

Smoked haddock croquette, dashi mayo, sea purslane

Ham hock and cornichon terrine, pear puree, sourdough tuille, radish salad

Mushroom parfait, pickled shiitake, herb salad, toasted focaccia (v)

### Mains

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Roasted cod spinach, wild mushrooms, anchovy and caper butter

Corn fed chicken supreme, grilled hispi cabbage, nduja and confit garlic

BBQ cauliflower steak, curried cauliflower puree and peanut rayu (ve)

8oz Flat iron steak, confit tomato, peppercorn sauce and koffman fries 6~ Supplement

### Sides

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Crispy fried potatoes, sesame and dashi mayonnaise (v) 6.25

Roasted cauliflower, harissa, yoghurt, flaked almond (v) 6.25

Koffman skin on fries and seaweed mayo (v) 6.75

BBQ tender stem broccoli, chilli and soy dressing, crispy shallot (ve) 6.75

Endive & radicchio salad with radish, orange and toasted seed vinaigrette (ve) 6.25

### Dessert

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Apple crumble tart, vanilla clotted cream ice cream (v)

Chocolate cremeux, roasted pear, cocoa nib nougatine, cashew sable (v)

Roasted pineapple compote, mango sorbet, coconut mousse, coconut crumb (ve)

Clava Brie, blue murder spiced fruit chutney, sourdough crackers (v) 4~ 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