



## SNACKS

<b>CHEESY POLENTA CROQUETAS</b> black truffle mayo (GF) (V)	4 / each
<b>BACON WRAPPED DATES</b> chorizo, Manchego, mustard (GF)	4 / each
<b>CORN RIBS</b> black garlic & fermented chilli (GF) (V)	8
<b>BBQ-SPICED CRISPY PIG EARS</b> (GF)	9



## FRESHLY BAKED BREADS

<b>HOUSE BREAD</b> butter & Capezzana olive oil (V)	7
<b>'NDUJA &amp; GRUYÈRE BREAD</b>	8

## DIPS

<b>PARMESAN AND HERB DIP</b> (GF) (V)	4
<b>HUMMUS</b> (GF) (V)	4

## SMALL PLATES

<b>HARISSA ROASTED CAULIFLOWER</b> cauliflower purée, dukkah, spring onion (GF) (V)	12
<b>DEEP FRIED HAGGIS BAR</b> duck fat caramel, Bovril	12
<b>SPICY OX CHEEK DOUGHNUT</b> apricot jam, smoked paprika sugar	13
<b>PUY LENTIL &amp; SWEET ONION RAGOUT</b> miso yoghurt, spinach, toasted buckwheat (V) (V)	13
<b>CAESAR SALAD</b> romaine lettuce, Parmesan, anchovies, Aleppo, brioche croutons <i>add hot smoked salmon or roasted chicken</i>	13 4 / each
<b>8HR BRAISED PORK BELLY</b> chipotle glaze, pickled cucumber, Kewpie mayo, dukkah, pork crackling	14
<b>STEAMED SCOTTISH MUSSELS</b> preserved lemon, fennel, fermented chilli	16
<b>ANGUS BEEF TARTARE</b> shallot, parsley, capers, crispy sourdough, egg yolk	17
<b>FOIE GRAS CRÈME BRÛLÉE</b> pork crackling & marmalade, brioche	17
<b>HALF DOZEN OYSTERS</b> rhubarb mignonette, coriander & jalapeño oil (GF)	19
<b>KING PRAWNS</b> garlic butter, white wine, chilli (GF)	22
<b>LOBSTER ROLL</b> spicy Marie Rose sauce, brioche	23



## LARGE PLATES

<b>DUCK &amp; WAFFLE</b> crispy leg confit, fried duck egg, mustard maple syrup	24
<b>'WANNA BE' DUCK &amp; WAFFLE</b> crispy hen of the woods mushroom tempura, fried duck egg, mustard maple syrup (V) (V)	24
<b>PEA &amp; MINT CONCHIGLIE</b> Parmesan, lemon, crushed red chilli (V)	25
<b>HALF ROASTED CORN FED CHICKEN</b> wild mushrooms, ratte potatoes, truffles and herbs (GF)	27
<b>GRILLED COD</b> romesco, trombetta courgette, treviso, chilli crunch (GF)	30
<b>HARISSA ROASTED LAMB BELLY</b> crushed potatoes, yoghurt (GF)	35
<b>SIRLOIN AU POIVRE</b> black pepper-crust, 350g native breed, 28 day dry aged (GF)	43



## SIDES

<b>FRENCH FRIES</b> (GF) (V)	5
<b>TRUFFLE &amp; PARMESAN FRIES</b> (GF)	7
<b>CREAMED SPINACH</b> (V)	5
<b>TENDERSTEM BROCCOLI</b> hummus, chilli crunch (GF) (V)	8
<b>TRUFFLE MASH</b> with Wee Comrie (GF) (V)	9
<b>HONEY BAKED CARROTS</b> almonds, greek yoghurt, salsa verde (GF) (V) (V)	6

Corporate Chef Maxwell Terheggen

Executive Chef Lucia Gregusova

(GF) Gluten free (V) Vegetarian (V) Can be made Vegan

Please direct any enquiries related to food allergies or intolerance to your server prior to ordering.  
All prices include VAT. A discretionary 14% service charge will be added to the bill.