







DINNER MENU





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BREAD & DIPS sourdough, olives, salsa

E5 OYSTER shallots, vinegar

OLIVES GORDAL garlic, rosemary

yoghurt, salsa

£5

STARTERS

FISH		MEAT		VEGETARIAN	
CRISPY BRILL caper mayo	£13.50	PORK CHEEKS & HAGGIS	£12	SUN DRIED TOMATO ARANCINI	£9.50
MUSSELS MARINIERE herbs, white wine, shallots,		artichoke, crackling CRISPY BELLY	£10.50	pumpkin puree FILO & FETA	£9.50
SQUID chilli nam jim	£11	PORK gingerjam		PARCEL honey & pecan	
TEMPURA SOFT SHELL CRAB korean mayo	£13	crispy duck honey hoisin, cucumber salad	£13	ASPARAGUS & EGG rocket, parmesan, maltaize	£10.50

MAINS

FISH VEGETARIAN

IURBOI	£37	FILLEI	£38	ARANCINI	£19.50
WILD BASS	£30	RIBEYE	£29	pumpkin puree,	
SKATE	£19.50	PICORNA	£26	basil emulsion,	
SCALLOPS	£29.50	CHATEAUBRIAND	£75	parmesan honeycomb	
all market fish served with local potato cake and greens choice of sauce:		all steaks served with confit tomato. garlic mushroom and choice of sauce:		FILO & FETA PARCE asparagus, pesto, confit to	
sauce.		sauce.		MISO AUBERGINE	£17.50

hollandaise, garlic butter, shrimp butter (£3.50)

SIDES

pepper jus, garlic butter, bernaise,

bone marrow jus (£2)

вок сног	£ 6	CAESAR SALAD	£ 7	GARDEN MIXED SALAD	£ 5
HAZELNUT & SPINACH	£6	CRISPY SMASHED	£6	HONEY ROAST	£6
SALAD		NEW POTATOES		SESAME PARSNIPS	
	_	SKIN ON FRIES	£ 5		
TRIPLE COOKED CHIPS	S £ 6	(PARMSEN TRUFFLE O	IL £3)		

ALLERGIES & SPECIAL DIETARY REQUIREMENTS