

18 BAR 19

NIBBLES

Baked Sourdough
with Whipped
Butter &
Maldon Salt ^{v/vg*}

6

Puffed Pork Skin
with Honey Dijon

7

Smoked Almonds ^{vg}

5

Mixed Olives ^{vg}

6

Truffle Salami

7

3 for £15

SMALL PLATES

Pea & Mint Soup 9
with Sourdough ^{vg}

Marinated Scottish Salmon 10
with Buttermilk Dressing, Herring Roe, Dill Mayonnaise & Oil

Cold Smoked Duck 11
with Blackberry Purée, Toasted Hazelnut, Watercress & Aged Balsamic

Heirloom Tomato & Burrata 7
with Olive Dust, Basil & Cold-Pressed Rapeseed Oil ^v

Cumbrae West Coast Oysters (three) 15
with Shallot Vinegar, Tabasco Sauce & Lemon

Recommended Pairing:
Sancerre Blanc 2022, Domaine Roc de l'Abbaye L'Antique (125ml) 18

SANDWICHES

Croque Monsieur 14
Honey-Glazed Ham, Comté, Béchamel, Green Salad & French Dressing

Smoked Salmon Tartine 18
Smoked Salmon, Crème Fraîche, Dill, Lemon, Green Salad & French Dressing

Mushroom Tartine 14
Garlic Mushrooms, Herb Cream, Green Salad & French Dressing ^v

GRAZING BOARDS

Cheeseboard 26
Selection of Scottish Cheeses *with* Chestnut Leaf Fermented Figs, Quince Paste, Grapes, Biscuits & Sourdough Crisps ^v

Charcuterie Board 28
Bayonne Ham, Fennel Truffle Salami, Coppa, Balsamic Onions, Olives, Tapenade, Arran Mustard, Cornichons & Toasted Sourdough

Charcuterie & Cheese Board 34
Selection of Scottish Cheeses *with* Chestnut Leaf Fermented Figs, Quince Paste, Grapes, Biscuits, Bayonne Ham, Fennel Truffle Salami, Coppa, Balsamic Onions, Olives, Tapenade, Arran Mustard, Cornichons & Toasted Sourdough

All prices are inclusive of VAT at 20%. A discretionary service charge of 12.5% will be added to your bill. Should you have any allergies or dietary restrictions, please notify your server and we will guide you through the menu. Please note, not all ingredients are listed on the menu, and we cannot guarantee the total absence of allergens.

^{v/vg} : Vegetarian/Vegan

^{v*/vg*} : Vegetarian/Vegan available on request