

6

NIBBLES	2 courses £24 3 courses £32
— Baked Sourdough with Whipped Butter & Maldon Salt "/vg*	STARTERS —
	French Onion Soup with Gruyere & Roquefort Croutons vg*
	Seared Tuna Niçoise with Green Beans, Baby Potatoes, Cherry Tomato, Black Olive & Boiled Free Range Egg
6	Baby Gem with Bacon, Garlic, Pecorino ε Sourdough Crumb $^{v/vg^{\star}}$
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Puffed Pork Skin with Honey Dijon	MAINS —
6 — Smoked Almonds ^{v/vg}	Fillet of Cod with Mussels, Sea Herbs, Braised Fennel, Pernod, Shellfish & Saffron Sauce
	Pan Fried Chicken Breast & Slow Cooked Chicken Leg with Carrot Purée, Crispy Polenta, Rainbow Carrots & Chicken Jus
5	Fried Polenta with Spring Greens, White Bean Purée & Sauce Entrecôte ^{v/vg*}
Mixed Olives ^{v/vg}	
6	DESSERT
_	Pain Perdu with Clotted Cream Ice Cream $\&$ White Chocolate Crumb $^{\mathrm{v}}$
Truffle Salami 6	Belgian Waffles with Milk Chocolate Sauce ϵ Vanilla Ice Cream or Banana ϵ Caramel Sauce $^{\rm v}$
	Dark Chocolate Mousse with Caramel & Crème Fraiche V
3 for £14	Sticky Toffee Pudding $with$ Muscovado Caramel Sauce $arepsilon$ Vanilla Ice Cream $^{ m V}$
	Mixed Berry Clafouti Tart with Crème Anglaise ^v
	Selection of Scottish Cheeses with Chestnut Leaf Fermented Fig, Quince Paste, Tapenade, Biscuits & Sourdough Crisp V
	SIDES

5:30pm - 7pm

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.

Pomme Frites with Black Garlic Aioli or Béarnaise Sauce v/vg*

Baby Potatoes with Red Pesto Butter & Crispy Sage V/vg* Green Beans with Whole Roasted Almonds & Confit Garlic vg Cauliflower Mornay, Charred Baby Gem & Aged Comté Cheese v

Mashed Potato, Soft Herbs & Smoked Maldon Salt v

Dauphinoise Potatoes, Gruyère, Nutmeg & Cream v