

NIBBLES
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Puffed Pork Skin, Honey Dijon
6
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Smoked Almonds <sup>v/vg</sup>
5
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Sourdough
with Whipped
Butter, Maldon Salt <sup>v</sup>
6
Mixed Olives <sup>v/vg</sup>
6
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Truffle Salami <sup>v/vg</sup>
6

SMALL PLATES —	
French Onion Soup with Gruyere & Roquefort Croutons	8
Roasted Red Pepper & Tomato Soup with Sourdough vg	8
Balvenie Smoked Salmon with Toasted Sourdough, Sauce Gribiche, Lemon & Watercress	12
Duck confit bonbon with Beetroot Puree	12
Polenta with Ratatouille, Sauce Entrecote v/vg*	9
<b>Tuna Nicoise with</b> Green Beans, Baby Potatoes, Cherry Tomato, Black Olive, Boiled Free Range Egg	10
Baby Gem with Bacon, Garlic, Pecorino and Sourdough Crumb v/vg*	10
SANDWICHES  Croque Monsieur Jambon de Bayonne, Comte, Bechamel, Green Salad & French Dressing  Tartine  Warm Goats' Cheese & Truffle Honey, Green Salad & French Dressing   V	12
BOARDS  Cheese Board Selection of Scottish Cheeses, Chestnut Leaf Fermented Figs, Quince paste, Grapes, Biscuits and Sourdough Crisps v	24
Charcuterie Board Bayonne Ham, Fennel Truffle Salami, Coppa, Balsamic Onions, Olives, Tapenade, Arran Mustard, Cornichons, Toasted Sourdough	24
Charcuterie & Cheese Board Selection of Scottish Cheeses with Chestnut Leaf Fermented Figs, Quince paste, Grapes, Biscuits, Bayonne Ham, Fennel Truffle Salami, Coppa, Balsamic	30

Onions, Olives, Tapenade, Arran Mustard, Cornichons, Toasted Sourdough