



Branches

RESTAURANT

ELEGANT DINING

TO START

HOMEMADE BAKED FOCACCIA
With Fresh Whipped Butter, Today's Flavoured Salt
£1.95

FRESH SELECTION OF BREADS & MARINATED GREEK OLIVES FOR 2
With Extra Virgin Olive Oil, Fresh Whipped Butter, Today's Flavoured Salt & Modena Balsamic Vinegar
£15.95

TO BEGIN

CHEF'S SOUP OF THE DAY
Served with Warm Bread
Ask your server for today's choice.
£9.95

SCOTISH SMOKED SALMON
with Compressed Cucumber, Wild Caperberries, Horseradish and Chive Crème Fraiche, Accompanied with Sourdough Crisps
£15.50

SLOW COOKED BELLY PORK & DOREEN'S BLACK PUDDING TERRINE
with Citrus Cured Fennel, Blood Orange, Herb Mayonnaise & Brioche Croutons
£13.50

STEAMED SHETLAND MUSSELS
With White Wine Cream Sauce, Finished with Diced Shallot & Fresh Parsley, Chargrilled Davidson's Sourdough
£12.50

PAN FRIED XL GARLIC KING PRAWNS
With a Rich Baby Plum Tomato & Spanish Chorizo Jam, Confit Garlic & Safron Aioli. With Toasted Sea Salt & Rosemary Focaccia
£17.95

RICH CHICKEN LIVER PATE
With Port & Redcurrant Jelly, Caramelized Onion & Apple Chutney & Toasted Brioche
£14.50

RAINBOW BEETROOT & GOAT CHEESE
with Slow Cooked & Pickled Beetroot, Whipped & Grilled Goat Cheese, Aged Balsamic & Fennel Infused Filo Pastry
£13.95

MAIN EVENT

SLOW COOKED YORKSHIRE BELLY PORK
Served with Herb Spiced Sausage, Spring Squash, Garlic & Herb Confit Potato, Caramelised Apple & a Calvados Cream
£31.50

HANDMADE SPINACH & RICOTTA RAVIOLI
With Squash Velouté, Roast Squash, Sauteed Wild Mushrooms, Crispy Sage Finished With Beurre Noisette (V)
£24.95

TODAYS MARKET SEAFOOD LINGUINE
Fresh Selection of Fish & Shellfish with Handmade Fresh Linguine in Sun Blushed Tomato, Chilli & Garlic Cream Sauce. Finished with Fresh herbs & Lemon
£29.95

SEARED SCOTTISH VENISON
With Slow Cooked Crispy Shoulder, Confit Jerusalem Artichoke, Roasted Shallot, Pistachio, Garlic & Thyme Fondant Potato & a Smoked Whiskey Jus
£44.95

RICH MUSHROOM RAGU (BOLOGNESE STYLE)
A slow cooked Ragù of Woodland Mushroom in a Rich Tomato & Red Wine Sauce with Handmade Tagliatelle, finished in a Thyme & Garlic Butter
£25.95

PAN ROASTED BASS
With Creamed Leeks & Savoy Cabbage, Crispy Shetland Mussels, Hazelnut and Tarragon Crust, Buttered New Potatoes, Champagne & Caviar Cream Sauce
£33.95

OVEN ROASTED FREE RANGE CHICKEN BREAST
With a Chorizo Croquette, Honey Roasted Carrot, Charred Sweetcorn & Lime Salsa, Garlic & Piri Piri Sautéed Potatoes, Chicken Jus
£29.00

FROM THE GRILL

Finest Quality 45 Days Dry Aged Grass Fed Charolais Beef served with Garlic & Thyme Roasted Tomato, Mushroom, Watercress & Radish Salad

225gr SALT AGED RUMP STEAK
A Cut Prized for Its Rich Marbling & Deep Beef Flavour
£37.95

225gr CENTRE CUT FILLET STEAK
The Most Tender Cut of Beef.
The Leanest Cut for
An Elegant Dining Experience
£54.95

SAUCES

Peppercorn - Garlic & Herb Butter - Diane - Beef Jus
£4.45 each

A BIT ON THE SIDE

-House Salad
-Hand Cut Chips
-French Fries
-Seasonal Vegetables
-Buttered New Potatoes
£6.00 each

-Tender-Stem Broccoli & Chilli Butter
-Hot Honey Roasted Root Vegetables
-Truffle & Parmesan Fries
-Beef Fat Chips
£6.50 each

Surf & Turf -2 XL King Prawns cooked in Garlic Butter & Herbs
£9.50

Subject to change. Please inform us of any allergies or dietary requirements as we are unable to guarantee that dishes will be completely allergen free.