



## DAIRY FREE MENU

### STARTERS

(Bread is complimentary – 2nd helpings £1.50)

Soup of the Day (vg) £6.50

Salmon Pastrami

~~kohlrabi & samphire slaw, dill crème fraiche,~~  
hen's egg £8.50

Duck Parcel

~~miso butterscotch, cucumber~~  
& sesame slaw £8.50

Pressed Chicken & Apricot Terrine

~~crispbreads, apricot chutney,~~  
mixed leaves £8.00

Salt & Pepper Squid

~~shaved fennel, radish & spring onion salad, garlic~~  
& herb mayonnaise £7.50

Salad Bowl

~~bulgur wheat, peas, radish, pickled red onion,~~  
~~watercress, herbs, chick peas, tahini & lemon~~  
dressing (vg) - Starter £7.50 / Main £12.00  
add chicken breast £4.00, smoked salmon £4.00, ~~hallowmi~~ £3.50

### SIDES

Mixed Salad  
soft herb dressing

Steamed Fine Beans  
olives, almonds

Charred Avocado  
pickled red onion, capers

~~Bone Marrow Mash~~  
Potato

Grilled Baby Gem  
tahini, ~~cured parmesan~~

Jersey Royals  
~~garlic & herb butter~~

All £4.00

### TO KICK OFF..

Root Vegetable  
Crisps £3.50

Hummus  
pitta, crudités £4.50

Haggis Fritters  
dijon mayonnaise £5.00

Whitebait  
tartare sauce £5.00

Marinated Mixed  
Olives £3.50

Pork Crackling  
apple sauce £4.00

### MAINS

Jerk Tofu Skewer (vg)

~~mixed bean salad, flat bread, pineapple salsa, popped~~  
beans £13.50

Egg Pappardelle (v,n)

~~courgettes, peas & basil, vegetarian hard cheese &~~  
hazelnut crumb £13.50

Fillet of Cod

~~slow roast fennel, romesco sauce, chive oil,~~  
sautéed jersey royals £18.00

Pan Fried Sea Bass Fillet

~~courgette & basil puree, flageolet beans, sun blushed~~  
tomatoes & artichokes £17.00

Roast Chicken Breast

~~potato & herb terrine, smoked bacon, charred gem, broad~~  
beans, ~~soy cured parmesan~~ £16.75

Pie of the day

~~bone marrow & chervil mash, fine beans, roasted garlic,~~  
gravy £14.50

9oz (255g) Sirloin Steak

~~confit plum tomato, chips, mixed salad & a~~  
choice of sauce £24.50

Sauces - ~~mushroom, red wine, garlic & herb butter~~

### SAUSAGES



Please see our boards for our  
specialist Sausages.

All of our Sausages are gluten free and we only  
use locally sourced meat. £13.50



Doggy bags available

Reading glasses available



We're serious about allergies,  
so please let us know if you or  
anyone on your table has an  
allergy.

## DAIRY FREE MENU

### PUDDINGS

Chocolate Delice (vg) (n) \*

*mango gel, passionfruit & mango salsa, coconut brittle £7.75*

Sorbets (vg) (3 scoops) \*

*ask for flavours £6.50*

### DIGESTIVES & LIQUEURS

Baileys (50ml) £4.00

Amaretto (35ml) £4.20

Jerez Xérès Sherry Pedro  
Ximénez (70ml) £4.50

Warre's LBV Port  
2012 (70ml) £5.00

Calvados (35ml) £4.50

Cointreau £3.20

Kahlua £3.20

### COGNACS, ARMAGNACS & WHISKIES

Maxime Trijol Cognac:  
VS Classic £4.20

VSOP Grande Champagne £5.50  
Château de Laubade

Armagnac: VSOP Armagnac £4.00

Whiskies: GlenDronach 8yr  
(Highland) £5.00

Auchentoshan (Lowland) £5.00

Benromach 10yr Speyside £5.00

Talisker Island £5.00

Bourbon: Buffalo Trace £4.00

### PUDDING WINES

Muscat de Rivesaltes, Domaine Treloar

100ml 7.50 / Bt. 32.00 (500ml)

*Côtes du Roussillon, France. A late harvested fortified sweet aperitif  
and/or dessert wine. Rich, honeyed palate.*

Banyuls Traditionnel Robert Pages AOC VdN

100ml 9.50 / Bt. 62.50

*90% Grenache Noir, 10% Grenache Gris. A traditional Banyuls -  
sweet, complex and marvellous. Served chilled.*

Maury Rouge, Domaine des Soulanes, Maury AOC

100ml 9.00/ Bt. 59.50

*From a single vineyard of old vine Grenache. This vintage port style is  
deeply fruited, well structured and extremely satisfying! Only made  
in the best years.*

# DAIRY FREE

## LUNCH MENU

Menu available 12-2.30pm Mon - Fri  
12-6pm Sat

Set Menu - 2 courses £16.00, 3 courses £22.00  
*Please choose any pudding*

### Starters

Soup of the Day (vg)

~~Feta Cheese Filo Tartlet (v)~~  
~~caramelised onions, tomatoes, capers & balsamic~~

Salt & Pepper Squid  
~~shaved fennel salad, garlic & chervil mayo~~

### Mains

Sausage & Mash  
~~from the blackboards~~

Beef Burger  
~~brioche bun, tomato, gherkin, gem, jalapeno beer cheese,~~  
~~fries, slaw~~

Egg Pappardelle (v,n)  
~~courgettes, peas & basil, parmesan & hazelnut crumb~~

Pie of the Day  
~~bone marrow & chervil mash, fine beans, roasted garlic,~~  
~~gravy~~

## VEGETARIAN MEZZE BOARD (V)

~~mozzarella, marinated artichokes, stuffed sweet~~  
~~peppers, hummus, rocket,~~  
~~sundried tomatoes, sourdough bread £12.00~~

~~add cured meat selection £7.00~~  
~~add whitebait & salmon pastrami £7.00~~

## SANDWICHES

Spiced Beef Kofte  
~~flatbread, tzatziki, rocket, pickled red onion,~~  
~~yoghurt, fries £9.00~~

Fish Finger  
~~ciabatta, tartare sauce, chips & leaves £8.50~~

~~Buttermilk Chicken~~  
~~ciabatta, garlic & herb mayonnaise,~~  
~~chips & leaves £9.00~~

Jerk Tofu (v)  
~~flatbread, avocado puree, chilli & lime, fries £8.00~~

## PUDDINGS

Chocolate Delice (vg,n)  
~~mango gel, passionfruit & mango salsa, coconut brittle~~  
£7.75

Criterion Sorbets (vg) (3 scoops)  
~~ask for flavours £6.50~~

## PUDDING WINES

Muscat de Rivesaltes, Domaine Treloar  
100ml £7.50 / Bt. £32.00 (500ml)  
*Côtes du Roussillon, France. A late harvested fortified sweet aperitif  
and/or dessert wine. Rich, honeyed palate.*

Banyuls Traditionnel Robert Pages AOC VdN  
100ml £9.50 / Bt. £62.50  
*90% Grenache Noir, 10% Grenache Gris. A traditional Banyuls-  
sweet, complex and marvellous. Served chilled.*

Maury Rouge, Domaine des Soulanes, Maury AOC  
100ml £9.00/ Bt. £59.50  
*From a single vineyard of old vine Grenache. This vintage port  
style is deeply fruited, well structured and extremely satisfying!  
Only made in the best years.*

## COGNACS, ARMAGNACS & WHISKIES

VS Classic Cognac £4.20	Whiskies -
VSOP Grande Champagne Cognac £5.50	GlenDronach 8yr (Highland) £5.00
VSOP Armagnac £4.00	Auchentoshan (Lowland) £5.00
Buffalo Trace Bourbon £4.00	Benromach 10yr Speyside £5.00
	Talisker Island £5.00

