

Origin

From Pasture To Plate  Nose To Tail

Sample Menu

Grilled sourdough baguette, tapenade or 'Nduja butter 5

Starters

Scottish salmon and bass tartare, buttermilk, capers, dill
Roasted beets, goats curd, pickled pear, pecans, mustard dressing
Potted beef, celeriac rémoulade, grilled sourdough
Mortadella, toasted almonds, pistachio, sweet mustard

Mains

Chargrilled pork shoulder steak, courgette fritter, romesco sauce
Seared grey mullet, summer beans, salsa verde
Macaroni cheese, bitter leaves
'Mince and Tatties'

Sides

Beef dripping chips
Creamed potatoes
Fine beans, toasted almonds
Charred tenderstem broccoli, anchovy dressing
All sides 6 each

Desserts

Peach crèmeux, raspberries, cream cheese ganache
Vanilla crème brûlée
Cheese of the day

1 course + petit fours and coffee 21

2 courses 25

3 courses 29

*Please let us know if you have any food allergies or special dietary requirements.
A discretionary 15% service charge will be added to your bill. All prices include 20% VAT.*