



NIBBLES Gordal or Puttanesca Olives v/vg 6 Smoked Almonds or Truffle Nuts v/vg Sourdough with Whipped Salted Butter ^{v/vg} 6 Puffed Pork Skin with Morita Chilli & Lime 8 Truffle Salami or Saucisson with Cornichons 9

STARTERS	
Burrata with Single Malt Heather Honey, Hazelnut & Thyme Butter ^{v/vg}	14
Balvenie Smoked Salmon with Lemon Crème Fraîche & Herring Roe	16
Potato & Mature Cheddar Soup with Truffle Oil V/Vg	9
Farmhouse Terrine with Celeriac Remoulade, Apple, Mustard & Watercress	12
Baby Gem with Bacon, Garlic, Pecorino & Sourdough Crumbs V/vg	11
MAINS	
Ox Cheek in Red Wine with Potato Puree, Bacon & Gremolata	31
Fried Polenta with Winter Greens, White Bean Purée, Tahini & Dukkha ^{v/vg}	20
Fillet of Cod with Sea Vegetables, Crayfish, Mussels & Brown Butter	27
Sirloin Steak with Frites, Bearnaise or Peppercorn Sauce	38
Shetland Mussels in Dry Vermouth, Chives & Cream with Frites	24
Corn-Fed Chicken Breast & Thigh with Jerusalem Artichoke & Hazlenuts	29
Butternut Squash Cannelloni with Blue Cheese, Watercress ϵ Toasted Seeds $^{v/vg}$	2.
SIDES -	
Frites, Black Garlic Aioli, Bearnaise or Sauce Andalouse v/vg	6
Broccoli, Winter Greens, Pecorino & Truffle oil V/Vg	6
Mashed Potato, Butter & Smoked Salt ^v	6

SEASONAL COCKTAILS

Fried Polenta, White Bean Puree, Green Tahini & Dukkha V/Vg

Baby Gem, Garlic, Pecorino & Sourdough Crumbs v/vg



Bamboo Highball

The nutty character of the Fino Sherry pairs beautifully with Smoked Almonds or Baby Gem

12



1819 Dry Martini

Crisp Dry Gin paired with fragrant Vermouth is the perfect match for Gordal Olives or Smoked Salmon

12



6

6

Grape & Grain Highball

Complex and mouth watering cocktail to match perfectly with Puffed Pork Skin or Farmhouse Terrine

12