

Small Plates

Roast cauliflower soup, hazelnut and spinach pesto £4.95 (v)

Monkfish scampi, curried mayo £5.95

Heirloom tomato salad, pickled strawberries, basil cress £6.95 (v gf)

Crispy pig cheek salad, apple, chicory, blue cheese £6.95 (gf)

Summer beetroot salad, goats cheese, candied walnuts £7.95 (v gf)

Crackling squid, shredded fennel, fresh mint, red chilli aioli £6.95

Large Plates

Oven roast pork belly, tempura crayfish, pickled watermelon, chargrilled lettuce, jus £14.95 (gf)

Pan fried hake, spiced shrimp butter, harissa leeks, green beans, toasted almonds £14.95 (gf)

Borders lamb rump, feta, dates, pea and broad bean hummus, crispy lamb belly, fresh mint, lavender £16.95 (gf)

Pear, pecorino and mascarpone ravioli, pecan brown butter, sage leaves £13.95 (v)

Chicken Kiev, tenderstem broccoli, summer squash, sweetcorn hotcake £13.95

Pan fried seabass, mussels, chorizo, shellfish bisque, tomatoes, pastis, burned spring onions £14.95 (gf)

Steak frites; grass-fed steak, hand cut chips, Café de Paris butter rump £17.95 / ribeye £25.95 (gf)

Vegetables

Green beans, lemon, toasted almonds £2.95 / tenderstem broccoli, hazelnuts £3.95 / Home cut chips, Buck's brown sauce £3.95 / New potatoes, herb butter £3.95 / cauliflower cheese, melted gruyere £3.95

(gf) contains gluten free ingredients (v) vegetarian

Please make us aware of any allergies.

All dishes prepared in a kitchen that also handles gluten and nuts

We add a discretionary 10% service charge to parties of 6 or more which goes directly to the staff