

THE VOYAGE OF BUCK

We operate a sustainable kitchen.
Our plates use seasonal Scottish produce and are cooked to order.

Summer
26

STRAWBERRY NEGRONI | £13 SPICED MANGO DAIQUIRI | £12 ELDERFLOWER SPRITZ | £12
non-alcoholic low

OLIVES	gordal picante (v ngc)	8
FOCACCIA	hazelnut and sesame dukkah (v)	8
BANDERILLAS	(ngc v)	6
SALAMI	venison and pork, cornichons (ngc)	8
ARANCINI	summer squash and goat's cheese (v)	10
SWEET BREADS	"Kentucky fried", harissa	10
MUSSELS	today's Shetland mussels, house focaccia croutons	13
BURRATA	pea and mint pesto, red chilli, sourdough	16
TARTINE	baby carrots, whipped feta, walnut pesto, sorrel (v)	13
MACKEREL	lardo, gooseberry, tomato consommé (ngc)	15
TARTARE	venison, confit egg yolk, house focaccia	16
TAGLIATELLE	wild mushrooms, sherry, thyme, crispy chicken skin pangrattato	13
RISOTTO	red pepper, summer vegetable ratatouille, basil, Stracciatella (v ngc)	24
SEA TROUT	summer courgette, ricotta, lemon, almond dressing (ngc)	28
HOGGET	braised hogget shoulder, fregola, pea, mint, pickled onions	27
BAVETTE	polenta chips, heritage tomatoes, basil puree (ngc)	26
CHICKEN	lardons, parmesan, croutons, shallot, Caesar dressing	28
TOMATO SALAD	Isle of Whyte tomato, broad beans, red wine vinaigrette (v ngc)	8
FRIES	rosemary (v ngc)	7
CRISPY POTATOES	mustard, rocket (v ngc)	8
WALDORF SALAD	walnut, apple, celery, red grape (v ngc)	7

(ngc) made with non-gluten containing ingredients (v) vegetarian
All dishes created in a kitchen that handles nuts, animal products and gluten containing ingredients. Allergy matrix available on request.
We apply a discretionary 12.5% service charge.