

HOUSE DRINKS

Rhubarb & Rose	17	Singleton Paper Plane	15
House Martini	15	Negroni	15
Milk Punch Colada	15	Orchard Sour (Non-Alcoholic)	12

SNACKS

Loch Broom Oysters, 6 or 12	28/42
Warm Sourdough Loaf, Cultured Butter	6
Nocellara Olives	5
Spiced Nuts	4

STARTERS

Pickled Sardines, Jazzy Potatoes, Confit Tomato, Basil	14
Charred Hispi Cabbage, Pickled Walnut, Parsley Emulsion, Toasted Yeast	15
Beef Tartare, Egg Yolk, Tempura Oyster, Crispy Shallots	24
Heritage Tomatoes, Buffalo Mozzarella, Spruce Tip Dressing	16

MAINS

Saddle of Lamb, Smoked Aubergine, Garlic Buttermilk, Anchovy	42
Peterhead Cod, Shetland Mussels, Broad Beans, Semi Dried Tomatoes	38
Miso Grilled Courgette, Tempura Flower, Pumpkin & Pine Pesto	22
Scallop & Cromarty Firth Lobster Raviolo, Pickled Girolles, Sea Vegetables	38

SIDES

Skin On Fries	6
Garden Salad, House Vinaigrette	6
Spring Greens, Toasted Almonds	8
New Potatoes, Garlic & Parsley Butter	8

Please advise the staff of any allergies or dietary requirements
An optional 12.5% service charge will be added to your bill