

HOUSE DRINKS

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

SNACKS

Sourdough Loaf, Cultured Butter	6
Nocellara Olives	6

STARTERS

Brown Butter Roasted Jerusalem Artichoke Agnolotti, Madeira, Toasted Macadamia	14
31 Day Dry Aged Beef Carpaccio, Pickled Walnut, Aged Parmesan, Rocket	28
Winter Vegetables, Tain Cheddar Shortcrust Tart, Caramelised Onion	16
Shetland Mussels, Smoked Mussel Sauce, Charred Leek, Sea Vegetables	14

MAINS

Scrabster Cod Loin, Parsley Root, Salsify, Squid	36
Rump Cap Of Beef, Black Sesame, Celeriac Remoulade	42
Winter Truffle And Parmesan Gnocchi, Roasted Squash, Sage	28
North Sea Halibut, Parsley Crumb, Leek Fondue	40

SIDES

Pressed Potato	6
Garden Salad, House Vinaigrette	6
Crushed Swede, Pumpkin Seed	8

Please advise the staff of any allergies or dietary requirements
 Whilst we take great care, our dishes are prepared in an environment that handles all common allergens

An optional 12.5% service charge will be added to your bill