

ALL DAY DINING

STARTERS AND SHARERS

Carlingford rock oyster - **4.5** per piece
shallot vinaigrette, fresh lemon

Paul's garden baskets (V) - **12**
seasonal vegetables, hummus, guacamole dip

Moutabal, hummus, labneh, pitta bread (V) - **12**

Yuzu marinated vegetable rolls (VG) - **12**
roasted pepper sauce

Lobster and prawn croquettes - **22**
fried egg, saffron aioli, spring vegetables

Tempura prawns - **12**
saffron aioli

Bao buns with sriracha mayo - **14**
choose your filling: duck, pork or vegetables

Scottish smoked salmon - **18**
cream cheese, apple and lime jelly, capers, caviar

Scotch eggs - **16**
pork stuffed, red cabbage purée, piccalilli, truffle mayo

Heritage beetroot tartare (VG) - **18**
vegan cheese, beetroot gel

Pan seared scallops - **18**
pea purée, pickled carrots

Mini beef burgers - **14**

TASTING MENU £45

Pan seared scallops

Classic pork scotch eggs

Yuzu marinated vegetable rolls

Miso Scottish salmon

Slow cooked Dingley Dell pork belly

Tempura courgette flower (V)

Passion fruit and mango cheesecake

Sticky toffee pudding

SANDWICHES

Club sandwich - **16**
grilled chicken, bacon, lettuce, tomatoes, free range eggs, cheese, mayo, sourdough, fries

Steak sandwich - **22**
mustard mayo, caramelised onions, rocket salad, ciabatta, fries

Vegan sandwich (VG) - **15**
hummus, roasted peppers, baby gem, courgettes, fries

SALADS

Superfood salad (VG) - **13**
avocado, pomegranate, shaved broccoli, radish, cauliflower, bean sprouts, mixed leaves

Caesar salad - **13**
lettuce, croutons, parmesan, anchovies, Caesar dressing

Add chicken, prawns or goat cheese to your salad - **4**

TO FOLLOW

Mushroom stuffed corn-fed chicken ballotine - **26**
asparagus, grilled artichokes, truffle jus

Slow cooked Dingley Dell pork belly - **26**
herb buttered mash, carrot and honey purée, apple compote, cider jus

160g Fillet - **32**
roasted tomatoes, rocket salad, parmesan

200g Ribeye - **30**
roasted tomatoes, rocket salad, parmesan

Bearnaise/peppercorn/herb butter

Lamb chops - **35**
chickpea salsa, hummus, tzatziki sauce

Beef burger - **24**
lettuce, bacon, tomatoes, cheddar, mayo, glazed brioche bun, fries

Chicken burger - **20**
lettuce, tomatoes, red onion, cheddar, mayo, glazed brioche bun, fries

Pan seared stone bass - **26**
pea purée, braised fennel, purple sprouting broccoli

Miso Scottish salmon - **28**
roasted cherry tomatoes, edamame beans, dill, fennel broth, olive salsa

Traditional fish and chips - **20**
mushy peas, tartar sauce, fries

Seafood pasta - **32**
scallops, prawns, cod, salmon

Tempura courgette flower (V) - **27**
ricotta, mixed bean sprouts, tomato oil

Harissa cauliflower steaks (VG) - **24**
mango and papaya salad, tamarind sauce

DESSERTS

Assortment of British cheese (V) - **21**
crunchy crackers, quince jelly

Sticky toffee pudding - **14**
vanilla ice-cream, toffee sauce

Wild berry pavlova - **14**
raspberry ice-cream

Gold dusted chocolate sphere - **14**
mascarpone cream, chocolate textures

Passion fruit and mango cheesecake - **14**

SIDES

Mac and cheese - **7**

Mashed potatoes - **7**

Seasonal vegetables - **7**

Mixed leaves salad - **7**

Sweet potato fries - **7**

Skin on fries - **7**

add truffle and parmesan - **1**

All prices are inclusive of 20% vat.
A discretionary service charge of 12.5% will be added to your final bill.



Vegetarian (V), Vegan (VG) and Gluten free options available, please ask prior to ordering. If you have an allergy to any food product or dietary requirement, please advise us prior to ordering.

DRINKS LIST

RED WINE

	175ml	250ml	Bottle
Errázuriz 1870 Teno Block Merlot, Curicó Valley, Chile	-	-	32
Flagstone Dragon Tree Cape Blend, Pinotage/Shiraz/Cabernet, Western Cape, South Africa	-	-	36
Colombo Laure Syrah, France	-	-	40
Nederburg The Brewmaster Cabernet Sauvignon, Western Cape, South Africa	12	17	47
Vine Roots Old Vine Garnacha Rioja, Spain	-	-	49
Zuccardi Serie A Malbec, Uco Valley, Mendoza, Argentina	13	18	48
Chianti Classico, San Jacopo da Vicchiomaggio, Italy	-	-	51
Murphy-Goode Pinot Noir, California, USA	14	20	54
Château Cissac, Haut-Médoc, France	16	22	63
Don Jacobo Rioja Gran Reserva, Bodegas Corral, Spain	-	-	70
Château Teyssier, Saint-Émilion Grand Cru, France	-	-	75
Châteauneuf-du-Pape, Les Bartavelles, Jean-Luc Colombo, France	-	-	100
Barolo, Cru Ravera Lo Zoccolaio, Domini Villa Lanata, Italy	-	-	120
Gevrey-Chambertin, Bouchard Aîné & Fils, France	-	-	140
Brunello di Montalcino Greppone Mazzi Estate, Ruffino, Italy	-	-	150
Château Pédesclaux 5ème Cru Classé, Pauillac, France	-	-	170

ROSÉ WINE

	175ml	250ml	Bottle
Parini Pinot Grigio Rosato delle Venezie, Italy	9	11	30
Côtes de Provence Rosé Pure, Mirabeau, France	-	-	45

BEER & CIDER

- Menabrea, Lager, ITA, 4.8% - **7**
- Innis & Gunn The Original, Bourbon Ale, SCT, 6.6% - **8**
- Meantime Yakima Red, NRB - **7**
- Brewdog Punk, IPA, SCT, 5.6% - **7**
- Guinness, Stout, IRL, 5.0% - **7**
- Estrella Galicia 0.0%, NRB **6**
- Maeloc, Dry Cider, SPA, 4.5% - **6**
- Maeloc, Strawberry Cider, SPA, 4.0% - **6**

COFFEE & TEA

- Americano - **6**
- Cappuccino - **6**
- Espresso / Double Espresso - **6**
- Caffe Mocha - **6**
- Caffe Latte - **6**
- Hot Chocolate - **6**
- Selection of Jing Tea - **6**

WHITE WINE

	175ml	250ml	Bottle
Kleine Zalze Vineyard Selection Chenin Blanc, Stellenbosch, South Africa	-	-	32
Valdubón Verdejo Rueda, Spain	-	-	34
Lumina Pinot Grigio delle Venezie Giulia, Ruffino, Italy	10	13	36
Errázuriz Sauvignon Blanc, Aconcagua Costa	11	16	43
Vidal Reserve Chardonnay, Hawkes Bay, New Zealand	12	17	44
Pinot Blanc Alsace Tradition Organic, Emile Beyer, France	-	-	40
Gavi di Gavi, Toledana, Domini Villa Lanata, Italy	13	18	48
Dr Loosen Erdener Treppchen Riesling Kabinett, Mosel, Germany	-	-	50
Albarino, La Marimorena, Spain	-	-	60
Sancerre Blanc, Domaine de Terres Blanches, France	-	-	70
Chablis 1er Cru Mont de Milieu, J. Moreau et Fils, France	-	-	90
The Prisoner Chardonnay, California, USA	-	-	98
Pouilly-Fumé, De Ladoucette Loire, France	-	-	105
Puligny-Montrachet 1er Cru Sous le Puits, Remoissenet Père & Fils, France	-	-	180
Meursault Charmes 1er Cru, Remoissenet Père & Fils, France	-	-	250

SPARKLING

	125ml	Bottle
Codorníu Zero Alcohol Free Sparkling Wine, Spain	8	35
Galanti Prosecco, Italy	11	42
Nyetimber Classic Cuvee, England	18	85
Deutz Brut Classic	-	95
Taittinger Brut	20	105
Taittinger Prestige Brut Rosé	22	110
Taittinger Prelude	-	140
Deutz Blanc de Blanc	-	145

DESSERT WINE

	125ml	Bottle
Nederburg Noble Late Harvest, West, SA, 2017	9	35
Château Rieussec, Grand Cru, Sauternes, FRA, 2012	-	71

SOFT DRINK

- Water - small - **5** / large - **7**
- Pepsi / Diet Pepsi / Pepsi Max - **5**
- Fever Tree Tonic water / Fever Tree Lemonade - **5**
- Fentimans Slimline Tonic - **5**
- Fentimans Soda - **5**
- Fentimans Ginger Ale - **5**
- Fentimans Ginger Beer - **5**
- Fentimans Rose Lemonade - **5**

All prices are inclusive of 20% vat.
A discretionary service charge of 12.5% will be added to your final bill.



Vegetarian (V), Vegan (VG) and Gluten free options available, please ask prior to ordering. If you have an allergy to any food product or dietary requirement, please advise us prior to ordering.