

À LA CARTE

STARTERS

- ASPARAGUS & OLIVE OIL POACHED EGG – green herb purée, Parmesan, béarnaise – £12
DUO OF AUBERGINE – couscous, roasted aubergine caviar, tomato fondue, crispy tortilla (vegan) – £12
HADDOCK CHEESE SOUFFLÉ – pear carpaccio, red onion marmalade, Parmesan tuile – £13
ROASTED WOOD PIGEON – spiced carrot purée, green olive tapenade, potato galette, blood orange – £13
DRESSED CRAB & SMOKED SCOTTISH SALMON – asparagus, egg yolk croquette – £14
ESCARGOT GARLIC CRUMB – sautéed snails, wild mushrooms, spinach, parsley velouté – £14
SEARED KING SCALLOPS – tomato fondue, crispy potato, Granny Smith apple, coriander cress – £16

CHEF'S SPECIAL OF THE WEEK

GRILLED FILLET OF MACKEREL – cherry tomato tarte tatin, pickled red radish, olive tapenade – £12

MAINS

FISH & SHELLFISH

- SEARED FILLET OF BLACK COD – pancetta, poached egg, leek mash, parsley mussel velouté – £26
KING PRAWN LINGUINE PASTA – garlic king prawns, crispy bacon, mushroom, parsley, cream – £23

MEAT & GAME

- GUINEA FOWL COQ AU VIN – fillet braised in red wine with bacon, wild mushrooms, herbs, polenta – £24
PEPPER-CRUSTED FILLET OF VENISON – plum, parsnip purée, glazed heritage vegetables, game jus – £26
MUSTARD-CRUSTED LOIN OF LAMB – shepherd's pie, truffle mash, seasonal roots, rosemary jus – £34

VEGETARIAN & VEGAN

- DUO OF AUBERGINE – couscous, aubergine caviar, tomato fondue, crispy tortilla, salad leaves – £19

SUNDAY ROAST

Traditional Sunday roast with Yorkshire pudding, duck fat roast potatoes, cauliflower gratin, seasonal vegetables, red wine sauce.
Available Sundays 12pm – 8pm. (One child eats free per table from the kids' menu).

WEDNESDAY PRESTIGE STEAK NIGHT

Available Wednesdays 5pm – 10pm. (Please ask your server for more details).

FROM THE GRILL – A CUT ABOVE THE REST

Our beef is 28-day dry-aged from Blackgate Signature Butchers, Aberdeen.

SHARING FOR TWO

Côte de Boeuf – £75
Chateaubriand – £72

INDIVIDUAL CUTS

Fillet 8oz / 220g – £36
Sirloin 8oz / 227g – £29
Ribeye 10oz / 280g – £32

All steaks served with triple-cooked chips, tomato, mushroom, watercress salad, and your choice of sauce.

SAUCES (£2 EACH): *Béarnaise* / *Peppercorn*
Red Wine Jus / *Garlic Butter* / *Café de Paris Butter*