



Appetiser

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| Trio of Scottish Oysters with spicy onion vinaigrette | £9.00 |
| with large glass of prosecco | £12.00 |

Starters / Small Plates

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| Goats cheese Bon Bon (beets, pea shoots) | £ 5.50 |
| Sea bream ceviche (chilli -lime - coriander) | £ 7.00 |
| Fillet tartare (capers- cornichon- confit yolk) | £ 7.00 |
| King prawns (chilli - butter) | £ 7.50 |

Mains

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| Moules frites | £14.00 |
| Honey roast pork tenderloin wild mushroom Risotto | £15.00 |
| Plaice fillets, new potatoes, asparagus, butter emulsion | £14.00 |
| Linguini, courgette, pine nut, parmesan, cream | £13.50 |
| Fillet steak with chipstick fries | £18.00 |

Dessert

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| Chocolate brownie with Tonka Bean & hazelnut ice cream | £6.00 |
| Clementine tart with chocolate sea salt ice cream | £6.00 |

If you have any allergens please make your table server aware.

Add a bottle of house white or rose wine to your meal for £15
(usually £18)

