

## FOR THE TABLE

Warm Sourdough Bread 3.25  
*sea salted Lescure butter*

Crispy Chicken Wings 4.75  
*smoked wings with Peri Peri sauce  
and a blue cheese sauce*

Brisket Croquettes 4.75  
*horseradish, crème fraîche and  
pickled red cabbage*

Jumbo Shrimp 8.95  
*succulent shrimp with American  
cocktail sauce 1/2 dozen*

## APPETIZERS

Chicken Liver Parfait  
*house pickles with toasted brioche*  
6.50

Highland Smoked Salmon  
*Fort William smoked salmon, dill  
crème fraîche, capers and lemon*  
7.95

Pork, Apple and  
Calvados Terrine  
*red onion marmalade and baguette*  
6.95

Salt and Pepper Squid  
*crispy vermicelli noodles, house sesame  
and lime dressing*  
7.25

Crunchy Chorizo Prawns  
*coated fried prawns and chorizo with  
a mango chili mayo*  
7.50

## ENTRÉES

Hamburger  
*smoky tomato relish, house burger sauce,  
lettuce, gherkins and fries*  
11.95

ADD

Monterey Jack cheese +1.00  
crispy bacon +2.00

BBQ Platter  
*brisket, smoked St Louis ribs, Peri Peri  
chicken wings, pickles and fries*  
21.95

Seabass Fillets  
*samphire, brown shrimps and  
crab butter*  
17.50

King Prawn Linguine  
*courgette, capers, garlic, chili and rocket*  
13.95

OPEN FOR  
BREAKFAST

*from 8am weekdays*

WEEKEND BRUNCH

*9am - 4.30pm  
Saturday & Sunday*

## STEAKS

*Served with a cheddar crumbed caramelised  
red onion, garlic butter and watercress*

*ALL OUR BEEF COMES FROM BLACK  
ANGUS HERDS. IT IS AGED FOR A  
MINIMUM OF 42 DAYS, CHARGRILLED  
ON OUR ROBATA GRILL AND BRUSHED  
WITH HERB BUTTER*

Sirloin  
*A popular cut, juicy and well-marbled.  
Recommended medium to medium rare*  
300g ..... 21.95  
400g ..... 28.95

Fillet Steak  
*Lean, exceptionally tender with a succulent taste.  
Recommended medium rare to rare*  
200g ..... 22.95  
300g ..... 32.95

ADD SAUCES +1.95

*Roquefort, Truffle Béarnaise, Peppercorn*

Dry-Aged Bone-In Rib Steak  
*Mature, tender and rich in flavour.  
Recommended medium to medium rare*  
350g ..... 28.25

Rib Eye  
*An old classic, rich flavour and very tender.  
Recommended medium to medium rare*  
300g ..... 19.95

Bavette  
*Well marbled, thin texture and delicate flavour.  
Recommended medium to rare*  
250g ..... 14.75

Veal Chop  
*Wonderfully tender with a subtle taste.  
Recommended medium*  
225g ..... 19.25

## SIDES

Homemade triple cooked fries..... 3.50  
Garden salad ..... 2.75  
Roasted mushrooms with ..... 3.95  
garlic butter  
Shoestring fries..... 2.75  
Extra fine green beans..... 3.75  
Tenderstem broccoli almondine ..... 3.75  
Truffled Mac and Cheese ..... 4.25

## DESSERTS

Fine Apple Tart 6.95  
*crisp puff pastry with layered sliced apple  
and calvados ice-cream*  
Potted Vanilla Cheesecake 5.95  
*cookie base and berry compôte*  
Chocolate Fondant 6.25  
*warm chocolate fondant and salted  
caramel ice-cream*  
Crème Brulee 6.50  
*vanilla, orange and Cointreau custard*