

FIZZ & BLOODY MARYS

Rhubarb Bellini	10
fresh blood orange juice, prosecco	
The 'Made at Home' Bloody Mary	11
secret spice mix & ramsbury gin	
Glass of Champagne	12
renard barnier NV	
Glass of English Sparkling	14
nyetimber NV	

SOME LIKE IT HARD

2 4 1 Every Saturday & Sunday ;)

Tommy's Margarita	12
tequila, agave, lime	
Rhubarb Daiquiri	11
rum, rhubarb, sugar, lemon	

SOME LIKE IT SOFT

Ginger Shot	2
ginger juice, pineapple shrub	
The Popeye	5.5
pineapple, spinach, apple & pea	
The Mary Berry	5.5
fruits of the forest, banana & oat milk	
Tropical Lassi	5.5
mango, coconut yoghurt & turmeric	
Ginger Lemonade	5.5
ginger syrup, lemon, sparkling water	
Paloma Rita	5.5
pink grapefruit, agave, lime	
Juices	3.5
orange or apple	

BEEF WELLINGTON SUNDAY LUNCH (Midday to 3pm)

Every Sunday we prepare our infamous 28 day aged Aberdeen Angus Beef Wellington with creamy dauphinoise & hispi cabbage. This is only available for guests who pre-book in advance by Thursday of that week however we sometimes have a couple spare so it's always worth asking! ;)

STARTERS

Tuna Tataki, Lime Avocado, Chilli, Ponzu Dressing
Pear & Walnut Salad, Frisée, Croutons, Quince Jelly (v)
Burrata with Wild Garlic Velouté & Hazelnut Pesto
Elberry Cove Mussels, White Wine, Cream, Garlic

MAINS

28 Day Aged Aberdeen Angus Beef Wellington
w/ Dauphinoise & Hispi Cabbage (+£15 supp)

Pan Fried Stone Bass, Squid, Caramelised Onion, Wild Garlic Oil
Sesame Crusted Chicken Schnitzel, Asian Slaw, Pickled Cucumber
Spiced Cauliflower, Chickpeas & Pomegranate w/ Saffron Rice (v)

'That' Shrimp Burger, Sriracha Mayo, Fries

DESSERTS

Treacle Tart, Clotted Cream
Blood Orange & Pistachio Pot (v)
A Plate of Churros w/ Chocolate Dipping Sauce
Bread & Butter Pudding, Vanilla Ice Cream

2 COURSES: £29.50

3 COURSES: £34.50

Please notify a member of our team about any allergies or specific dietary requirements. A discretionary 12.5% service charge will be added to your bill. We are now a completely cashless business and accept all major cards.

BREAKFAST (10am to 11.45am)

The (nae messin about wae it) **Messy Nessie*** 15
haggis & potato cake, lorne sausage, bacon, black pudding, poached egg, hp hollandaise
***NO subs, swaps or "bits on the side" @**
****NO crying about it on Tripadvisor either if you still decide to ask and we inevitably say no**

Brioche French Toast 11.5
banana, maple syrup
(add crispy bacon +£4)

Chilli & Garlic Spinach on Focaccia 14
poached eggs & hollandaise
(add chorizo +£4 or smoked salmon +£6)

Smoked Salmon Smørrebrød 14
avocado, edamame, radish, watercress
(add a poached egg +£1.5)

Garlic Mushrooms on Sourdough (v) 12.5
chilli & garlic crumb
(add a poached egg +£1.5)

ALL DAY BRUNCH PLATES (10am to 3pm)

Eggs Benedict on English Muffin 12.5
w/ slow cooked ham hock
w/ smoked salmon
w/ avocado
(add black pudding +£4)

Turkish Eggs & Sourdough Toast 12.5
smoked paprika, sumac, dill & garlic yoghurt
(add chorizo +£4)

Three Bean Amazonian Chilli Wrap 12.5
coconut yoghurt, vegan feta,
coriander, chilli (v)
(add avocado +£4)