

OLIVES AND FOCACCIA 5

Homemade focaccia with Gordal and Kalamata olives

THAI STYLE FISHCAKES 8

Salmon fishcakes rolled in toasted basmati rice, deep-fried until crisp and served with lime mayo

ROAST CHORIZO RAGU 5

Chorizo slow-cooked with red onion, red peppers and tomato served with toasted focaccia

HOMEMADE FOCACCIA 4

Homemade focaccia toasted on the grill with olive oil and honey-balsamic reduction



GNOCCHI CARBONARA 7

Homemade potato gnocchi blanched and then fried till crispy with smoked bacon lardons. Finished with a touch of cream, parsley and crispy garlic

🔆 Pairs with Lamberiti Ca'Preella Pinot Grigio

NORTH SEA SCALLOPS 13

North Sea scallops seasoned with homemade scallop roe salt, Stornoway black pudding, curried carrots and orange purée

Pairs with Fitz Sparkling Wine

PUMPKIN RISOTTO 7

Risotto base finished with roast butternut squash purée, butter vegetable stock and sage. Topped with pumpkin crisps, crispy sage, hazelnuts and hazelnut oil

Pairs with Domaine Lafage Cadireta Chardonnay

GRILLED AUBERGINE (VE) 6

Half a grilled aubergine with roast Jerusalem artichoke, roasted red pepper coulis, globe artichoke fritter and Jerusalem artichoke crisps

HAGGIS BONBONS 6

Macsween haggis encased in panko crumb with Arran mustard mash and dressed croquette salad

SOUP OF THE DAY 6

Please ask for today's selection. Served with homemade focaccia

Mains

EACH DISH INCLUDES YOUR CHOICE OF 2 SIDES AND 1 SAUCE

STEAKS

Reared on over 70% grass, our British farm-bred Casterbridge beef is dry aged on the bone in specialised maturation fridges lined with Himalayan salt walls, resting for a minimum of 28 days to develop an intensely deep, rich flavour and tenderness

10-OZ SIRLOIN 30

Served with roast plum vine tomatoes

10-OZ RIBEYE 30

Served with roast plum vine tomatoes

TOMAHAWK FOR TWO 140

1.2 kilo Tomahawk steak for two includes your choice of 2 sauces and 4 sides

嫙 Pairs with Banshee Cabernet Sauvignon, Sonoma County

🐕 Pairs with Arte De Argento Malbec

CORN-FED POUSSIN 20

Corn-fed boneless poussin, slow-cooked in duck fat and served with grilled lemon

嫙 Pairs with Domaine Lafage Cadireta Chardonnay

RIB BURGER 20

Burger patty made with rib mince and garnished with 2 beer-battered onion rings

PANKO FRIED COD 18

Fillet of Scottish cod beer-battered then breaded in panko crumbs until golden brown, served with grilled lemon

CAULIFLOWER STEAK (VE) 25

Cauliflower steak marinated in red pesto then chargrilled and served with pomegranate salad

Pairs with Conto Vecchio Pinot Grigio Blush Venezie

SAUCES - ALL 5

TRUFFLE JUS

Classic beef jus made with port and finished with truffle oil

PICO DE GALLO

Spicy salsa with red onion, peppers, fresh chilli, lime juice and olive oil

BÉARNAISE SAUCE

With clarified butter egg yolk, tarragon and red wine vinegar reduction

CAFÉ DE PARIS **BUTTER**

Spicy butter with curry, anchovies, Worcestershire sauce and shallots

PINK PEPPERCORN SAUCE

Creamy sauce with brandy shallots and pink peppercorns

CHUNKY TARTAR **SAUCE**

Gherkins, capers, parsley, lemon and mayonnaise

ALL 5

TRUFFLE CHIPS

Koffmann Les Grandes chips and truffle oil

CAESAR SALAD

Gem lettuce with roast garlic Caesar dressing, parmesan, herb crumb and crispy garlic

PETIT POIS WITH HERB BUTTER

Garden peas with herb butter, parsley and chive

Carbon

Friendly

Dining

PARMESAN FRIES

Koffmann skinny fries finished with

SEASONAL GREENS

Autumnal greens such as kale, cavolo nero, tenderstem broccoli, green beans tossed in butter and finished with herb Maldon salt

BROCCOLI AND CAULIFLOWER GRATIN

Served in four-cheese sauce topped with brioche crumb

CREAMED MASH WITH BACON

Masned potato with sour cream and topped with crispy smoked bacon lardons

FOUR-CHEESE MAC AND CHEESE

Macaroni with creamy four-cheese sauce topped with herb brioche crumb

ROAST CHANTENAY CARROTS

Pan-roasted and finished with orange butter and chive

ISLE OF WIGHT HERITAGE TOMATO SALAD

With olives, capers, sherry vinegar, olive oil and crispy artichoke

WILD MUSHROOMS WITH TRUFFLE AND CHIVE

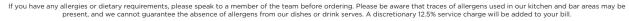
Wild mushrooms sautéed in butter finished with a tarragon cream and herb Maldon salt

BEER-BATTERED ONION RINGS

Finished with herb Maldon salt

(V) Vegetarian (VE) Vegan





Water tont

RESTAURANT