

SPECIALS

STARTER	Herb Dressed Heritage Tomatoes & Burrata basil pesto, pickled red onion Wine match: Pecorino, Terre D'Abruzzo - 175ml £9.95	10.50
	Pan Roast Scallops mango, chilli & avocado salsa, squid ink cracker Wine match: Gavi di Gavi - 175ml £11.00	12.50
	Sun-dried Tomato & Confit Garlic Hummus toasted focaccia, dressed chic peas, tahini & aged balsamic Wine match: Zaccagnini, Verdicchio- 175ml £9.95	9.00

MAIN COURSE	6 oz Scottish Lamb Rump roast jersey royal potatoes, charred aubergine, cherry vine tomatoes, sauce gremolata Wine match: Montepulciano d'Abruzzo - 175ml £9.95	26.00
	Oven Roasted Salmon Fillet rocket & dill pesto tagliatelle, samphire, fennel & pea shoot salad Wine match: Chardonnay - 175ml £10.00	25.00
	Seasonal Risotto asparagus, courgette, pea, broccoli, pickled onion Wine match: Timo, Vermentino - 175ml £10.00	18.00

DESSERT	Breton Tart Scottish strawberries, pistachio ice cream	9.50
	Raspberry Parfait chocolate cremeux, honeycomb sauce	9.00
	Lemoncello Tiramisu lemon curd, lady finger sponge, mascarpone cream	8.50

We have a delicious dessert wine available, either by glass or bottle to match our desserts.

Guillaume Gonnet, Muscat de Beaumes de Venise,
Southern Rhône, France. 125ml - £9 Bottle - £35