

SPECIALS

STARTER	Herb Dressed Heritage Tomato	9.50
	pickled shallots, feta, toasted pumpkin & sesame seeds, basil oil	
	Wine match: New Zealand, Sauvignon Blanc, Origin - 175ml £10.50	
	Spiced Crab Cakes	9.50
	chilli jam	
	Wine match: Dogajolo Toscana, Chardonnay - 175ml £10.00	
	Chickpea Falafel	9.00
	tzatziki	
	Wine match: Pinot Noir, Villa Noria - 175ml £10.00	

MAIN COURSE	Spiced Braised Beef Flatbread	26.00
	homemade flatbread, naked slaw, chimichurri, koffman fries	
	Wine match: St emilion chateau du gravillon - 175ml £12.00	
	Pea & Broad Bean Homemade Tagliatelle	22.00
	ricotta, macadamia nuts, fresh mint	
	Wine match: San Silvestro, Gavi di Gavi - 175ml £11.00	
	Pan Roasted Sea Trout	25.00
	pickled kohlrabi, watercress, seaweed potatoes, ginger citrus dressing	
	Wine match: Le Campuget Rose, Syrah Grenache - 175ml £7.50	

DESSERT	Warm Frangipane, Poached Cherries	9.50
	white chocolate and cherry blossom ice cream	
	Perthshire Strawberries & Cream	9.50
	vanilla panna cotta, macerated strawberries, popcorn crumble	
	Lemon Posset	9.50
	lemon thyme shortbread, fresh raspberry	

We have a delicious dessert wine available,
either by glass or bottle, to match our desserts.
Passito di Pantelleria DOC, Duca di Castlemonte.
125ml - £12.00 Bottle (500ml) - £45.00