

SPECIALS

STARTER	Creamy Burrata	10.00
	toasted house focaccia, chilli and tomato jam	
	Wine match: San silvestro, Gavi di Gavi - 175ml £11.00	
	Honey Glazed Belly of Pork	10.50
	chilli, peach and basil salsa	
	Wine match: Pickenierskloof, Grenache Blanc - 175ml £9.95	
	Salted Hake Croquettes	10.50
	sauce vierge	
	Wine match: Raats Family Wines, Original	
	Chenin Blanc - 175ml £9.95	

MAIN COURSE	Chilli & Fennel Salsiccia Casarecce	19.00
	chilli and garlic tenderstem broccoli	
	Wine match: Raats Family Wines, Dolomite	
	Cabernet Franc - 175ml £9.95	
	Pan Roasted Cod Fillet	25.00
	herb crushed jersey royal potatoes, peas à la française,	
	parma ham crisp	
	Wine match: Falanghina, 'Anima Osca' Bianco,	
	Chardonnay - 175ml £10.00	
	Handmade Spinach & Ricotta Ravioli	21.00
	locally foraged chanterelles, wilted spinach, hazelnut pesto,	
	Parmesan crisp	
	Wine match: Timo, Vermentino - 175ml £10.00	

DESSERT	Honey Parfait & Fresh Perthshire Raspberries	9.50
	vanilla poached peach, raspberry sorbet	
	Meadowsweet Pannacotta	9.50
	Scottish brambles, pumpkin seed and almond oat crumble	
	Bitter Chocolate & Brown Butter Ganache	9.50
	Luvians vanilla bean ice cream	

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