

SIDE BAR £6

Marinated pitted Perelló

Gordal olives (vegan) £5

3Bee dukkah, bread, evoo &
shallot vinegar (vegan)

Rose harissa & basil hummus,
pickles, poppadoms (vegan)

Crispy pig ear, aioli,
Maldon salt

Pistachio & feta dip,
corn chips (v)

3Bee seedy chicken strips,
lemon mayo

Shoestring fries (vegan)

Side salad (vegan)

Artisan sourdough, butter,
olive oil, shallot vinegar (v)

Market greens (vegan)

evening menu

STARTERS

Soup of the day, sourdough (vegan) & butter (v) £6

Ham hock, pea & watercress salad, mustard dressing £8

Chicken liver parfait, melba toast, apricot jam, toasted walnuts £9

Tempura prawns, asian slaw, sweet chilli sauce £10

Roast heritage beetroots, pickled squash ribbons, toasted seeds,
horseradish yoghurt (vegan) £7.50

Grilled sardines, caponata, gremolata, toasted pinenuts £9

MAINS

Fillet of Scottish beef, haggis potato cake, asparagus, pea & mint
puree, whisky jus £32

Chicken Milanese in lemon butter, rosemary, parmesan & garlic roast
potatoes, vine cherry tomatoes, spinach & ricotta sauce, pesto £20

Indian roast sweet potato, black lentil dhal, mango raita, pomegranate & red
onion relish, chaat masala tempura scraps (vegan) £18

Ponzu glazed trout, sesame rice, ikura caviar, mirin cucumber ribbons,
edamame beans, avocado & wasabi puree, pickled ginger £23

Cuban mojo braised pork, black bean rice, grilled sweetcorn, charred
oranges, pineapple & coriander salsa £24

Fillet of hake, warm new potato, artichoke, parsley, sundried tomato &
gordal olive salad, preserved lemon dressing £21

*please make your server aware of any food allergies or intolerances
a discretionary 10% service charge is added to tables of 6 or more*

PLATES FOR 2 TO SHARE

Vegetable Thai green curry, sticky coconut rice, lime wedges, chilli, coriander,
spicy rice crackers (vegan) £36 / Single size curry £18

Big Cow - 600g (approx) Scottish fillet, greens, garlic buttered portobello mushroom, blue
cheese cream, peppercorn sauce, mustards, bag of fries £60