

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

Cullen Skink, garlic bread £8

Warm aubergine plum teriyaki, spiced cashews, spring onions, ginger yoghurt (vegan) £9

Chicken, pork & pistachio terrine, melba toast, quince relish £8

King prawn cocktail, marie rose sauce, babygem, keta caviar £10

Pigeon breast, parsnip puree, roast chestnut crumble, pickled blackberries, parsnip crisps £12

MAINS

Confit duck leg, butterbean, bacon & root vegetable cassoulet, kale, garlic & herb breadcrumb £25

Grilled cod fillet, Jerusalem artichoke puree, grilled leeks, sugar snaps, roast sweet potato, pickled daikon, miso butter £22

Chicken supreme, confit garlic & chive mash, red cabbage, cranberries, mushroom velouté £20

Baked Romano peppers, Baharat spiced rice & puy lentils, pine nuts, apricots, crispy onions, spiced tahini sauce, feta (vegan) £19

Lamb shank, feta dauphinoise, baby carrots, green beans, cauliflower puree, thyme jus £27

Seatrout fillet, crab potato cake, roast leek, garden peas, watercress, nero sauce £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, veg, garlic buttered portobello mushroom, blue cheese cream, peppercorn sauce, mustards, bag of fries £65