

# FOOD

## SNACKS

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Selection of warm breads, British butter	3
Scotch eggs, HP sauce	4
Cauliflower fritters, zhug, labneh (v)	4
Lemon and chilli Halkidiki olives (ve)	3.75

## SANDWICHES

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Served with crisps or skinny fries

Free-range egg mayonnaise and mustard cress on wholemeal bread (v)	8
Club sandwich Chicken breast, streaky bacon, free-range boiled egg	12
Smoked ham and cheddar cheese toastie	8

## SALADS

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Small or large

Caesar salad Baby gem lettuce, marinated anchovies, croutons, Parmesan	6/8
Couscous salad (ve) Harissa hummus, cucumber, pomegranate, mint	6/8
Add: Chicken   Halloumi (v)	5

## STARTERS

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Halloumi, pitim, rose harissa, mint, preserved lemon, pomegranate (v)	9
Grilled courgette, hummus, radish and lemon vinaigrette (ve)	7
Scottish smoked salmon, capers, shallots, rye toast	10

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## LARGE PLATES

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Aged beef burger, baby gem lettuce, red onion, tomato relish, fries	17
Beer-battered haddock and chips, crushed peas, tartare sauce, lemon	15
Chana masala (ve) Chickpeas, potato, pilau rice, poppadom	14

## PIZZA

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Margherita (v)	8
Salami and red chilli	12

## FROM THE GRILL

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Rib-eye steak 250g	30
Chuck-eye steak, grilled baby gem	13.75
Grilled salmon, saffron, tomatoes, braised fennel, green olives	12
Served with a choice of: Béarnaise   Peppercorn   Café de Paris butter	

## SIDES

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Seasonal greens (ve)   Mixed leaf salad (ve) Mashed potato (v)   Fries (v)	4
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## DESSERTS

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Pear and almond tart, Cornish clotted cream (v)	7
Grilled peach, labneh, honey, kataifi, orange blossom (v)	6
Dark chocolate crèmeux, pistachios, cherries, olive oil (v)	6
Selection of Scottish cheeses, fruit jelly, chutney, oatcakes	12



THE  
GARDEN

# WINE

## SPARKLING

	Bottle	125ml		
Cecila Beretta Prosecco Spumante Extra Dry Treviso, Italy	<b>30</b>	<b>6</b>		
Delamotte Le Mesnil Brut Champagne, France	<b>55</b>			
Delamotte Le Mesnil Brut Magnum Champagne, France	<b>99</b>			
Taittinger Brut Réserve Champagne, France	<b>65</b>	<b>10.95</b>		
Taittinger Brut Rosé Champagne, France	<b>80</b>	<b>13.50</b>		

## WHITE

	Bottle	175ml	250ml	500ml
Fratelli Antonio e Raimondo Gavi di Gavi Piedmont, Italy	<b>34</b>			
Celliers Jean d'Alibert Terre de Lumiere Viognier Pays d'Oc, France	<b>26</b>	<b>6.50</b>	<b>8.90</b>	<b>17.50</b>
Domaine Vincent Dampit Chablis Burgundy, France	<b>42</b>			
Producteurs Plaimont Petit Ballon Blanc Gascony, France	<b>20</b>	<b>4.95</b>	<b>6.95</b>	<b>13.60</b>
The Southerly Chardonnay South East Australia	<b>30</b>			
Casa Felipe Sauvignon Blanc Central Valley, Chile	<b>23</b>			

## ROSÉ

	Bottle	175ml	250ml	500ml
Source Gabriel Rosé Côtes de Provence AOC, France	<b>30</b>			
Producteurs Plaimont Petit Ballon Rosé Gascony, France	<b>20</b>	<b>4.95</b>	<b>6.95</b>	<b>13.60</b>

## RED

	Bottle	175ml	250ml	500ml
Bodegas Zugober Rioja Crianza Rioja, Spain	<b>33</b>			
Eradus Pinot Noir Marlborough, New Zealand	<b>42</b>			
Mendoza Vineyards Chamuyo Malbec Mendoza, Argentina	<b>28</b>	<b>7</b>	<b>9.60</b>	<b>18.80</b>
Domaine de Saissac Cabernet Sauvignon Pays d'Oc, France	<b>26</b>			
Celliers Jean d'Alibert Petit Ballon Rouge Pays d'Oc, France	<b>20</b>	<b>4.95</b>	<b>6.95</b>	<b>13.60</b>
Vinedos Marchigue Panul Merlot Central Valley, Chile	<b>23</b>			

Our wines by the glass are available as a 125ml measure on request

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