

A LA CARTE MENU

STARTERS

Our Fish Soup, White Crabmeat, Stem Ginger,

Coriander, Prawn Dumplings 15 (GF) (DF)

Harris Gin Gravlox of Trout, Citrus Crème Fraiche,

Pickled Cucumber & Shallots, Rye Bread 16 (GF) (can be made DF)

6 Lindisfarne Rock Oysters Over Crushed Ice,

Natural, Golden Balsamic & Apple or Lemoncello or Midori Ice Pearls 25 (GF) (DF)

New Style Sashimi

Bass, Salmon, Pickled Ginger, Spring Onion, Sesame, Citrus Ponzu 19 (GF) (DF)

Tartare of Tuna

Goat's Cheese, Spring Onion, Sun Blush Tomatoes, Bloody Mary Sorbet 18 (GF) (can be made DF)

Portland White Crab & Talisker Hand Roll

Avocado, Katsuobushi, Whiskey Mayo, Ikura Caviar 23 (GF)(DF)

Grilled British Octopus

Chorizo, Stornoway Black Pudding, New Potatoes, Chimichurri 18 (can be made GF) (DF)

Beef Carpaccio

Fillet Steak, Whipped Parmesan, Balsamic Reduction, Rocket, Crispy Shallots 19 (GF) (can be made DF)

MAINS

Lemon Sole

Simply Grilled or Meunière with Prawns, Lilliput Capers, Lemon & Parsley 36 (GF) (can be made DF)

Whole Roasted Seabass

Fried Ginger, Spring Onion, Garlic & Shrimp, Tamarind Lime & Coriander Dressing 34 (GF) (DF)

Monkfish & King Scallops

Spring Onion, Ginger, Fish Sauce, Lemon & Tamari, Steamed in Paper (En Papillote) 38 (DF)

Roast Shetland Hake

Zucchini & Heirloom Tomato Ragu, Bocconcini, Basil, Sourdough Croutons, Balsamic, Fried Basil 35 (GF) (can be made DF)

Wild Halibut

Clams, Corn Puree, Braised Baby Leeks, Black Bean Succotash with Pancetta, Sauce Bercy 36 (can be made GF & DF)

Linguine "Off The Rocks" Seared King Scallops,

Prawns, Mussels & Samphire, Confit Garlic In White Wine Sauce, Ikura
Caviar 34 (can be made GF)

Half Scottish Lobster

Thermidor or Garlic Butter, Gamba Chips 40 (GF)

Fillet of Scotch Beef Surf & Turf

Seared Scallop, King Prawns, Garlic Butter & Sweet Soy 52 (can be made
GF)

Kilo Pot of Mussels

Confit Garlic & White Wine or Sauce Marinière 32 (GF) (DF), Gamba Chips

SIDES - 6.00

Gamba Chips (GF) (DF)

Baby Potatoes, Garlic & Chive Butter (GF) (Can be made DF)

Creamed Spinach, Pine Nuts, Parmesan (GF)

**Super Green Salad, Feta, Red Onion, Mint Dressing (GF) (Can be
made DF)**

GEORGE MEWES CHEESE

with Peter Yard Crackers, Apple, Quince - 16 (GF)

Comte 18 Months

Butterscotch Aromas with a Hint of Toast, Nutty and Sweet with a Long
Creamy Finish. Firm, Slightly Grainy and Very Dense Ivory to Yellow Paste

Tunworth

Handcrafted, Pasteurised, Camembert-Style, Masterpiece

1924

Meadow-sweet Aroma, Farmy Notes, Sweet, Grainy and Rich with a Bold
Salty Finish

Ragstone

Fudgy Goats Milk, Lemony Flavours, Reminiscent of Crème Fraîche

DESSERTS 10.50

Warm Sticky Toffee Pudding

Ginger Ice-Cream, Butterscotch

Key Lime Meringue Pie

(can be made GF & DF)

Toasted Meringue, Zesty Curd, White Chocolate & Lime Ice-Cream

Coconut & Passionfruit Crème Caramel

Chantilly Cream, Almond Tuille

Prosecco & White Chocolate Mousse

Strawberry & Cardamom Compote

Affogato (GF)

Add your chosen liqueur £3 supplement

(GF) Gluten-free. (DF) Dairy-free.

