

A LA CARTE MENU



NIBBLES WHILE YOU WAIT...

Ciabatta bread, EVOO & balsamic vinegar (ve)	5.5
Chef's marinated olives (ve) (gf)	5
Spicy green pea hummus, crispy tortilla (ve)	5

STARTERS

Buffalo chicken wings, homemade Louisiana sauce, blue cheese dip, celery	7.5
Potted rabbit, crispy apple salad	8.5
Ginned-up mussels, green pepper and tomato sauce, crispy bacon, toast	9
Caribbean coconut prawns, mango salsa	9
Soup of the day, bread and butter (ve)	5.5
Roasted cauliflower, charred corn and black bean tacos, chipotle sauce (v)	7.5

MAIN COURSES

Lemon risotto cake, mini prawn dumplings, crustacean bisque (gf)	15
Korean fried chicken, homemade kimchi	14
Steak frites, peppercorn sauce (gf)	16.5
Confit duck leg, sweet and sour berry sauce, celariac purée, crunchy baby corn (gf)	17
Thai vegetable and cocnut green curry, lime jasmine rice (gf) (ve)	13.5
Monkfish scampi, skinny fries, salad leaves	19
Ayrshire cured ham bullion, deconstructed piccalilli, spiced potato and greens	14.5
Handmade pork and chorizo burger, lettuce, spicy mayo and skinny fries	14

SIDES

Skinny fries 4 | Truffle and parmesan fries 5 | Skin on handcut chips 4.5 | Truffle mac 'n' cheese 5.5
Kimchi 4.5 | Pak choi, ginger, chilli and sesame seeds 4.5

(v) VEGETARIAN | **(ve)** VEGAN **(gf)** GLUTEN FREE | **(n)** NUTS

Please make your server aware of any dietary requirements or allergies. Our sourdough bread is made in an environment where there may be traces of nuts.