

STARTERS

Soup of the day, served with sourdough vv gf*

£7.50

Charred sweetcorn, avocado & chilli salad vv gf

Grilled corn tossed with avocado, cherry tomatoes, coriander, Aleppo chilli, and lime. Served with toasted pumpkin seeds and a cos lettuce base

£10.50/£15.50

Beetroot Carpaccio vv gf

Heritage beetroot slices, torched orange segments, toasted walnuts, rocket & balsamic glaze

£9.00

Goat's cheese & fig galettes v

Baked goat's cheese, spiced fig chutney & watercress

£10.50

Wild mushroom and truffle arancini bon bons v vv*

Shaved parmesan, truffle mayo, watercress

£9.00

Pork belly and Waldorf salad gf

Crispy pork belly, pickled pear, celery, cos lettuce and toasted walnuts

£9.00

Smoked salmon & horseradish crème fraîche gf*

Oak-smoked salmon, dill, lemon, capers & rye crispbread

£12.50

£3 supplement for DBB guest

Shetland mussels & sourdough gf*

Pancetta, cider, apple & cream sauce

£13.00

£3 supplement for DBB guest

Caesar salad vv* gf*

cos lettuce, anchovies, Parmesan, bacon, boiled egg, croutons

£9.00/£14.00

add grilled chicken £4.50

add smoked salmon £4.50

add smoked tofu £2.50

MAINS

Deep fried North Sea haddock gf*

Chunky tartare, mushy peas, lemon, chunky chips

£20.00

Slow braised beef bourguignon pie gf*

Truffle mash, roasted heritage carrots & thyme gravy

£23.00

Braised apple & cider pork shoulder gf

Pickled red cabbage, crushed potatoes, tenderstem broccoli & wholegrain mustard jus

£22.00

Fish Pie gf

white fish, salmon & smoked fish topped with creamy mash, cheddar, served with seasonal greens

£20.00

Pan-seared salmon fillet gf

Lemon & herb crushed potatoes, fennel, wilted spinach and white wine beurre blanc

£25.00

£3 supplement for DBB guest

Stuffed butternut squash vv gf

Roasted butternut half, filled with quinoa, chestnuts, cranberries, kale & pomegranate

£18.00

Wild mushroom, spinach & chestnut wellington vv

Wrapped in crisp puff pastry, served with roasted root vegetables & vegetarian gravy

£18.00

Black pudding stuffed chicken

Parmaham, sweet potato fondant, pak choi chilli & ginger dressing

£23.00

Shetland mussels & sourdough gf*

Pancetta, cider, apple & cream sauce

£19.00

PASTA

Crispy aubergine parmigiana v vv* gf*

Spiced tomato & basil linguini

£17.00

Macaroni cheese with a leek crust, fries v gf*

£15.50

add BBQ pulled pork £4.00

STEAKS

Chargrilled with truffle and green peppercorn butter, watercress

pesto, shaved Parmesan & rocket salad, chunky chips

10oz Ribeye gf

£42.50

£20 supplement for DBB guests

8oz Rump gf

£28.00

£5 supplement for DBB guests

Peppercorn gf £5.00

Jus gf £5.00

watercress pesto gf £3.50

BUNS

all served with pretzel bun, spiced beetroot relish, home

pickled cucumber, lettuce, Dijon mayonnaise & fries

Scotch beef gf*

£18.00

Crispy chicken gf*

£18.00

Beetroot & chickpea vv gf*

£17.00

add Monterey Jack cheese £1.50

add bacon £2.00

SIDES

Charred greens & zaatar vv gf

£6.00

Mixed leaves, house dressing vv gf

£6.00

Truffle mash gf

£6.00

Chunky chips or fries vv gf*

£6.00

Waldorf salad

£6.00

Mac & cheese v gf*

£6.00