



## MENU

Speciality Breads & Oils or Whipped Butter with Sea Salt (£4) Polenta & Rosemary sticks with Sweet Chilli Mayo Olives, (£4) Padron Peppers (£4) Flat Bread & Beetroot Hummus (£6)

### SMALL PLATES £6

Jakes Cider Onion Soup  
Camembert, Thyme & Honey  
Chicken Liver Pate with Fig Chutney & Toasts  
Wild mushroom Bruschetta with Thyme (v, gf available)  
Pan Fried Scallops from Orkney, Pea Puree with Black Pudding Bonbon **(+£7)**

### LARGER PLATES

Scottish Cote De Boeuf for 2 **(£68)**  
Served with Heritage Carrots, Wilted Spinach & with Truffle & Parmesan Chip  
(Peppercorn, Bernaise, Blue Cheese Garlic Butter **(+£2)**)  
Line Caught Plaice Fillets Sautéed in Parsley & Caper Butter **(£25)**  
Served with Baby Potatoes & Wilted Greens  
Roasted Butternut Squash with Spicy Tomato Coulis, Vegan Feta and Olive Salad **(£20)**  
Steaks: Rib Eye **(£28)** or Bavette **(£22)** served with Roasted Vine Tomatoes, Chips & Salad  
Peppercorn Sauce, Blue Cheese Sauce, Garlic Butter or Bernaise Sauce **(£2)**

### COMFORT FOOD £22

Chicken Chasseur with Creamy Mash & Wilted Kale  
Beef Stew with Herby Dumplings with Kale  
Fish Pie with a Medley of Greens  
Pumpkin Tortellini with Sage Butter & Parmesan

### EXTRAS £5

Tenderstem Broccoli, Wilted Greens, Spicy Braised Red Cabbage, Buttered New Potatoes, Mashed Potatoes, Medley Vegetables, Chips: Chunky or Skinny, Mixed Green Salad,