

Snacks...

Twelve Triangles bread selection & cultured butter 4 Cumbræ oyster 3.8 each or 21 for 1/2 dozen
Gordal picante olives 4.5 Beer battered Cumbræ oyster with tartar sauce & caviar 5.8
Iberico salami 9

Starters...

Pan roasted Burnside pigeon breast, black pudding, red cabbage, mixed seeds & nuts, chestnut velouté 12
Orkney king scallop & brown shrimp gratin, langoustine bisque bechamel & spinach 16
Rabbit, cep & pistachio rillettes, devil on horseback, pickled walnut & toasted brioche 11.5
Salad of winter leaves, pear, Hebridean blue & walnuts, sweet mustard dressing 9.5
King prawn cocktail, bloody Mary cocktail sauce, avocado, baby gem 9
Baked camembert to share, pigs in blankets, red currant jelly & toasted sourdough 21

Main Courses...

8oz Scotch sirloin steak, green salad, skinny fries & béarnaise 35
Pan seared Gressingham duck breast, salted baked beetroot, blood orange, winter leaves & duck jus 29
Roasted Scotch lamb rump, January king cabbage, roast potatoes, pistachio pesto & lamb jus 28
Baked North sea hake, `nduja braised butter beans, slow cooked squid, Iberico loin & sauce Nero 28
Cornish lemon sole meunière, creamed spinach & skinny fries 35
Tempest Beer battered haddock, skin on chunky chips, tartare sauce & malt vinegar peas 18.5
Provender cheeseburger, dill pickles, house sauce, skinny fries & house salad 18.5
..... add bacon, egg, blue cheese, brie 2 ea extra patty 6.5
Marinated artichokes, spinach & pinenuts tagliatelle 17

Skinny fries 5
Parmesan & truffle fries 6.5

Skin on chunky chips 5
House salad 4

Food Allergy notice:

Please be advised that food may contain these ingredients: Milk, Eggs, Wheat, Soybean, Peanuts, Tree nuts, Fish and Shellfish

For more information please ask member of our staff

A discretionary service charge of 10% will be added to your bill

A La Carte

*We are currently sourcing 75% of our fruit & vegetables from Bowland Estate, Galashiels.

* Please note that game may contain shot.

11:30-2/ 4:30-6

(Wednesday to Friday)

(Saturday 11:30am – 6pm)

(Sunday 11:30am – 2pm)

Salad of winter leaves, pear, Hebridean blue & walnuts, sweet mustard dressing

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King prawn cocktail, bloody Mary sauce, avocado & baby gem

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Pan roasted pigeon breast, black pudding & winter leaves, blackberry vinaigrette

Bavette steak, house salad, skinny fries & béarnaise

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Baked North sea hake, njuda brased butter beans, January king cabbage & sauce Nero

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Marinated artichokes, spinach & pinenuts tagliatelle

Dark chocolate fondant, caramelised banana, burnt banana & honeycomb ice cream

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Blood orange pannacotta, salad of winter fruits, clementine sorbet

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Baron Bigod, chutney, oatcakes & grapes

2 Courses for £28

3 Courses for £32

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Set Menu

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