Twelve Triangles bread selection 2.2pp Gordal picante olives 4.4 Cumbrae oyster mignonette 3.8 ea Tempura oyster, tartare sauce 4.8 ea Buffalo tempura oyster 4.8 Iberico Salami 6.6



Rose Harrisa hummus, toasted focaccia 5.5 (vg)

Crispy enoki mushroom, spicy mayo 7.2 (v)

Tempura courgette flower, goats cheese, honey 12 (v)

British asparagus, bearnaise 9.9 (v)

Orkney king scallop, xo, vermicelli 6.6ea

Orkney crab filo tart, citrus, sea herbs 11

Spicy Tempura monkfish, wasabi mayo 12

Chorizo piquante braised in red wine & shallots 7.7

Merguez sausages, saffron cous cous & mint yoghurt 7.5

Beer battered coley, tartare sauce 10.5

Oklahoma smash burger 9.5

Mixed vegetable tempura, soy dipping sauce 16 (vg)

80z Scotch bavette steak, Roquefort butter & frisèe salad 20

Roast North sea cod, rouille, sea herbs & sauce Bouillabaisse 19.5

Roast Gressingham duck breast, swede, agen prune 22.5

Mixed shellfish & market fish Thai green curry 18

Roast 8 bone rack of Scotch lamb, salsa verde 42 / 82

Chargrilled 500g Cornish dover sole, romanesco, quindilla 52

Scotch 500g bone in Ribeye, bearnaise & wild garlic butter 75

A plate of Orkney king scallops, grilled with wild garlic butter 50

between 2 – 4 guests

Herb roasted baby new potatoes 4

Skinny chips 4

Skin on chunky chips 4.5

Marinated Amela tomato & burrata 6

French style peas with smoked pancetta 5

House salad 2.75

Caesar salad 5

Broccoli & almonds 4.5