

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

provender

2.0

Designed to share

Rose harrisa hummus, toasted focaccia 5.5 (vg)
Crispy enoki mushroom, spicy mayo 7.2 (v)
Tempura courgette flower, goats cheese, honey 12 (v)
Salad of watermelon, feta & candied jalapenos 7.5 (v)
Warm baby leeks & fresh broad beans, sherry vinaigrette 6.5 (vg)
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 11.5

Mixed vegetable tempura, soy dipping sauce 16 (vg)
8oz Scotch sirloin steak, Roquefort butter, fine beans, hazelnuts & sherry vinaigrette 24.5
Roast North sea cod, sea herbs & fennel, spiced lobster bisque 21.5
7oz rump of Scotch lamb, French style peas with smoked pancetta, lamb jus 28
Mixed shellfish & market fish Thai green curry 18

Surf & Turf – 16oz bavette steak, grilled black tiger prawns & garlic & herb butter 28 / 56
Roast 8 bone rack of Scotch lamb, salsa verde 40 / 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 tomato & buffalo mozzarella 6

House salad 2.75
Caesar salad 5
Broccoli & almonds 4.5
Honey glazed carrots 4.5

Food Allergy notice:

Food may contain these ingredients: Milk, Eggs, Wheat, Soybean, Peanuts, Tree nut,

For more information please ask a member of our staff

(We are sourcing 80% of our vegetables from Bowland Estate, Selkirk)

To Finish...

Vanilla pannacotta, steamed Yorkshire rhubarb & raspberry sorbet	8
Dark chocolate & blood orange gateau, orange & mango sorbet	10
Honey, lemon & almond cake, roast black fig & lemon sorbet	8
Affogato	7.5
Fine cheese selection, spiced rhubarb chutney, biscuit selection, celery & apple	14
-Shepherds Purse Yorkshire Blue, Lincoln Poacher, Baron Bigod	
Selection of Over Langshaw ice creams & sorbets 3 scoops	7.5

Sweet & Desert wines 50ml

Lions de Suduiraut, Sauternes, France	6.5
Ambre No 66 Rivesaltes, France	8

Port 50ml

Tawny 10yrs port, Smith Woodhouse, Portugal	6
Fonseca Porto 2015, Vintage port, Portugal	8.5

Whisky 25ml

Jura 10 years Isle of Jura, Scotland	6
Glenmorangie, 10 years, Tain, Scotland	7
Kilchoman, Machir Bay, Isle of Islay, Scotland	7
Bunnahabhain, 12years, Isle of Islay, Scotland	8
Tamnavulin, Ballindalloch, Speyside, Scotland	8
Hirundine, 12 years old, Glasgow, Scotland	9.5
Laphroaig, 10 years, Isle of Islay, Scotland	7

Liquor & Brandy

Bailey`s	5
Drambuie	5
Cointreau	5
Disarono	5
Courvoisier VS cognac	8
Avante Cape Brandy	8

Coffee

Americano	3.5
Latte	3.5
Cappuccino	3.5
Flat white	3.7
Espresso	2.5

Tea

Black tea	3
Earl grey tea	3.5
Camomile tea	3.5
Peppermint tea	3.5
Green tea	3.5

provender

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