

Twelve Triangles bread selection 2.8pp  
Gordal picante olives 4.6  
Cumbrae oyster mignonette 4 ea.  
Tempura oyster, tartare sauce 5 ea.  
Buffalo tempura oyster 5  
Iberico Salami 6.6

provender

2.0

Designed to share

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Rose harrisa hummus, toasted focaccia 6 (vg)  
Crispy enoki mushroom, spicy mayo 7.5 (v)  
Tempura courgette flower, goats cheese, honey 12 (v)  
Bowland estate heritage beetroot, Yorkshire blue cheese & roasted hazelnuts 7.5  
Orkney king scallop & brown shrimp gratin 7.5 ea  
Orkney crab filo tart, citrus, sea herbs 11.5  
Spicy tempura monkfish, wasabi mayo 12.5  
Chorizo piquante braised in red wine & shallots 8  
Merguez sausages, saffron cous cous & mint yoghurt 8

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Beer battered coley, tartare sauce 11  
Oklahoma double smash burger 12

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Mixed vegetable tempura, soy dipping sauce 16 (vg)  
Pan seared pigeon breasts, peas a la francaise, girolles, blackberry jus 24  
Orkney king scallops baked in their shells, Malay Laksa curry butter, noodles & samphire 26  
Roast Gressingham duck breast, late summer Romano courgettes, borlotti beans & romesco 29

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Le Grand Bouillabaisse – king scallops, mussels, clams, tiger & king prawns, cod & seabass ;  
rouille & crouton 30 / 58

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Surf & Turf – 16oz bavette steak, grilled black tiger prawns & garlic & herb butter 30 / 58  
Roast 8 bone rack of Scotch lamb, salsa verde 42 / 78

*between 2 – 4 guests*

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Herb roasted baby new potatoes 4.5	House salad 2.75
Skinny chips 4.5	Caesar salad 5
Skin on chunky chips 4.5	Broccoli & almonds 5
Marinated tomato & buffalo mozzarella 6	Peas a la Francaise 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...

"Apple crumble" pannacotta	8
Dark chocolate & blood orange gateau, orange & passion fruit sorbet	10
Honey, lemon & almond cake, roasted Bowland Estate apricots & lemon sorbet	8
Fine cheese selection, spiced rhubarb chutney, biscuit selection, celery & apple	15
-Shepherds Purse Yorkshire Blue, Lincoln Poacher, Baron Bigod	
Selection of Over Langshaw ice creams & sorbets 3 scoops	7.5
Affogato	7.5

### Sweet & Desert wines 50ml

Ambre No 66 Rivesaltes, France	8
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### Port 50ml

Martha's Reserve Tawny Port, Portugal	8
Fonseca Porto 2015, Vintage port, Portugal	8.5

### Whisky 25ml

Jura 10 years Isle of Jura, Scotland	6
Glenmorangie, 12 years, Tain, Scotland	7
Maclean's Nose, Blend, Ardnamurchan, Scotland	9.5
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

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## Desserts

provender

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