

ALL DAY EGGS

Eggs Benedict | 8

Crispy Yorkshire streaky bacon, warm muffin, poached hen's egg, hollandaise sauce

Eggs Royale | 8

Scottish smoke salmon, warm muffin, poached hen's egg & hollandaise sauce

Lobster Benedict | 16

Toast English muffin, dressed lobster, buttered spinach, poached free range eggs, hollandaise sauce

Poached Eggs, Avocado | 7.5

Smashed avocado, cherry tomatoes, crumbled feta cheese & poached free range egg on toasted sourdough (v)

SANDWICHES

Open Steak Sandwich | 12.5

Chargrilled striploin, 5oz sweet mustard mayonnaise, pickled onions, wild shoots on toasted focaccia

Lobster Roll | 17

Poached east coast lobster, lemon crème fraiche, pickled cucumbers, rocket shoots on brioche bun

Croque-Madame | 9.5

Sliced Yorkshire ham, gruyere cheese, mustard, spinach, fried free range egg, toasted sliced bread

AFTERNOON TEA

By reservation only

Afternoon tea | 24pp

Afternoon tea + glass of fizz | 28pp

Afternoon tea + cocktail | 30pp

Available Monday – Thursday
1pm – 4pm

NIBBLES

Mixed olives 4.0

Spiced mixed nuts 4.0

Salt & pepper crisps 3.5

Warm bread & salted butter 4.0

TO SHARE

Crispy Pork Bao Bun | 14

Pickled cucumber ribbons, char sui sauce & green onion

Hummus & Crudities | 10

Organic vegetables, olives, cheese stuffed baby peppers, warm flat bread (v)

Cold Cut Meat Board | 14

Serrano ham, Salami Milano, baked ham, pork pie, toasted sourdough & pickled vegetables

SMALL PLATES

Salmon Tartare | 8

Cured salmon, cucumber, devilled egg, wasabi mayonnaise

Mushroom & Truffle soup | 7

Roast celeriac, herb croutons, basil oil (v)

Dressed Crab | 9

Lemon mayonnaise, radish & apple herb salad, olive & black pepper cracker

Chicken Liver Parfait | 7.5

Pickled cucumber, mulled berries, olive & black pepper cracker

CATCH OF THE DAY

&

TODAY'S SPECIAL

Ask your server for more details

SALADS

Caesar Salad | 7.5

Gem hearts, parmesan, garlic cream, herb croutons (v)

Niçoise | 7.5

Sun blushed tomatoes, soy beans, boiled potato, free range egg, olives, red onion, autumn leaves & citrus dressing (v)

Buffalo Mozzarella & Heirloom Tomatoes | 7.5

Shaved radish, aged balsamic vinegar & sweet basil pesto (v)

Add to your salad:

*Free range chicken | 4.5
Line caught grilled tuna | 6
Grilled salmon | 4.5
Half lobster | 20*

LARGE PLATES

Fish & Chips | 14

Chunky chips, crushed peas, charred lemon & tartare sauce

Autumn Squash Orzo | 12

Autumn squash, truffle butter sauce, crispy shallots, mascarpone (v)

Roast Scottish Salmon | 14

Tender stem broccoli, ricotta tortellini, basil pesto

Braised Pork Belly | 14

Garlic roast pok choi, crispy ratte potatoes, pickled cucumber ribbons, hot & sour sauce

SIDES | 4.5

Broccoli with ginger, chilli & garlic (v)
Espelette & parmesan fries
Chunky cooked chips (v)
Butter heritage carrots (v)
Tomato & onion salad (v)
Sauté wild mushrooms (v)

FRUIT DE MER

Rock Oysters

Lemon, tabasco & shallot vinegar
6 | 15
12 | 27
18 | 40

Shetland Mussels (400g) | 14

Garlic, shallots white wine and crème fraiche

Native Lobster

whole | 38
half | 20
Garlic herb butter & charred lemon

Grilled Seafood Platter for 2 | 75

4 Rock Oysters, 6 Tiger Prawns, 400g Shetland mussels, Whole Lobster, white wine and crème fraiche sauce, French fries & warm bread

CHARCOAL GRILL

We use the finest Grass-fed Scottish beef which is aged for a minimum of 30 days

Flat Iron Steak (200g) | 18

French fries & béarnaise sauce

Orkney Beef Burger | 12

Aged bacon, mature cheddar, wild garlic & truffle aioli, crisp lettuce & red onion, served on a brioche bun

Rib-eye (300g) | 31

Fillet steak (225g) | 34

CHOICE OF SAUCE | 3.5

Béarnaise, truffle infused hollandaise, peppercorn, red wine, blue cheese, garlic & herb butter