Ours

FOR THE TABLE
(to share)

BREAD & OLIVES £6
olive oil & balsamic vinegar

HALLOUMI POPCORN £8 (V)
black sesame seed mayo

CHARCUTERIE SELECTION £19
olives & carasau bread

DEEP FRIED CALAMARI £14
tartare sauce, fresh lemon & jalapenos

PADRON PEPPERS £8
aioli dip

3 COURSES £35
90 MINUTES BOTTOMLESS BUBBLES £20

STARTER

BURRATA (V)
cherry tomatoes, basil & olive oil

BEEF CARPACCIO
rocket parmesan shaving walnut dressing

CITRUS CURED SEABREAM
tropical dressings

BEETROOT CARPACCIO (V)
baby spinach, radish & goat cheese (VG option available)

WHITE CRAB SALAD
avocado, lime & melba toast

GRILLED CHICKEN CAESAR SALAD
romaine lettuce, croutons & anchovies

MAIN

PRAWN & COURGETTE RISOTTO
parsley & oil

FLAMED GRILLED BABY CHICKEN
sauteed green beans & extra virgin oil mash

GRILLED SEABREAM
cauliflower, broccoli quenelle & mediterranean sauce

SCIALATELLI PASTA (V)
served with pumpkin, walnuts

CHEF'S SPECIAL

LOBSTER LINGUINE
native lobster, cherry tomato, chilli & garlic
(supplement £18)

ROASTED LAMB RUMP
roasted jersey royal, pea velouté & crispy artichoke
(supplement £16)

SCOTTISH SIRLOIN *OR* RIB EYE GRILLED STEAK
300g bearnaise & peppercorn sauce
(supplement £18)

GRILLED DOVER SOLE
boneless with lemon & butter
(supplement £25)

DESSERT

OURS SHARING DESSERT PLATTER (N)
selection of desserts

SIDES
(£7 each)

SAUTEED SPINACH
scottish salted butter

TRIPLE COOKED CHIPS
truffle (£9)

SAUTEED GREEN BEANS
garlic & chilli

SWEET POTATO FRIES
spring onions & chilli

MASH POTATO
extra virgin olive oil

TENDERSTEAM BROCCOLI
garlic & chili

ALL PRICES ARE INCLUSIVE OF VAT.
A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO THE BILL.
IF YOU HAVE ANY DIETARY ALLERGIES, PLEASE INFORM YOUR WAITER.

(VG) VEGAN (V) VEGETARIAN (GF) GLUTEN FREE (N) NUTS