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 £49

STARTER

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

BURRATA (V)
cherry tomatoes, basil & olive oil

SUMMER TRUFFLE BEEF CARPACCIO
pecorino & pine nuts

GRILLED CHICKEN CAESAR SALAD
romaine lettuce, croutons & anchovies

WILD BASS CEVICHE
coriander & cucumber salad melba toast

WHITE CRAB SALAD
avocado, lime & melba toast

MAIN

GRILLED BABY CHICKEN
sauteed green beans & extra virgin oil mash

SPINACH & RICOTTA RAVIOLI (V)
butter, sage pine nuts

TROFIE PASTA WITH CLAMS
courgette, garlic, chilly & parsley

PAN FRIED WILD BASS
sauteed spinach & crushed new potatoes

PARMIGIANA (V)
aubergine, tomato, mozzarella & basil (VG option available)

ROASTED LAMB RUMP
roasted jersey royal, pea velouté & crispy artichoke

CHEF'S SPECIAL

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

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

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

DESSERT

CHOCOLATE QUENELLE (VG)
coconut cream vanilla crumble & berries

TRIO OF CRÈME BRULEE
ginger, vanilla & orange

VANILLA PANNA COTTA
summer berries compote

LEMON MERINGUE TART
vanilla crumble, lemon zest & filo pastry

CHOCOLATE SPHERE
mandarin mousse & caramelised pineapple

BAKE PISTACHIO CAKE (N)
soured cream and pistachio

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