

STARTERS

Watercress soup & horseradish crème fraîche	10
Cured wild sea trout, pineapple, mango & coriander	10
Roasted Isle of Mull scallop, pea mousse, sweet English peas & mint oil	16
White crab, watermelon, basil & avocado puree	14
Ham hock & trotter croquettes, gribiche & beet salad	12
Asparagus mayonnaise, soft-boiled hen egg, parma ham & truffle toast	12
Mosaic of slow cooked chicken, foie gras, black chanterelles & leek vinaigrette	12
Courgette flower, goats' cheese & truffle mousse	10

HOMELY CLASSICS

Braised lamb shoulder hotpot	16
Minced beef & onion pie	14
20 Stories fish pie, Gruyère & herb crust	15
Beer battered fish & chips, mushy peas, tartare sauce	16
Highland Wagyu burger, ciabatta, salad & burger relish	18
<i>Burger toppings</i>	
Beef cheek, mushroom & onion ring	6
Chilli, avocado & fried egg	4
Maple cured bacon & cheese	4

MAINS TO SHARE

Whole Sea Bass, Moroccan spiced vegetables & saffron couscous	64
Rack of lamb, pomme chateaux, oyster mushrooms & broad beans	60
Chateaubriand, 16oz	72
Grilled wing rib of beef, 42oz	78

Please inform your waiter of any allergy or dietary requirements when making your order.

Prices include VAT at 20%.

12.5% discretionary service charge will be added to your bill.

MAINS

Shetland cod, pickled cauliflower, raisin & caper puree, crispy brandade	30
Lemon sole, pickled clams, potatoes, red pepper vinaigrette	34
Halibut, fennel, goat's curd salad & roast beets	30
Cumbrian lamb rump, peas, bacon & grilled gem lettuce	30
Slow cooked pork belly, bubble & squeak, spiced apple & pork skin crackers	28
Roast duck, wild garlic & morel risotto, beetroot & crispy leg	32
Baked ratatouille, smoked burrata & glazed aubergine (V)	22
Orange glazed heritage carrot, pine nut crumb with Rapeseed hummus (V)	18

FROM THE ROBATA GRILL

Cooked over open charcoal

<i>Highland wagyu, 9+ marbling score</i>		<i>Yorkshire beef, 21 day dry aged</i>	
Ribeye, 8oz	89	Sirloin, 10oz	30
(Every additional oz)	12.5	Ribeye, 10oz	30
Featherblade, 8oz	40	Fillet, 8oz	40
		Bavette, 8oz	26

SAUCES

Peppercorn	4.5
Béarnaise	3
Port & Stilton	4.5

TOPPINGS

Bourguignon	7.5
Blue cheese & bone marrow	6
Smoked foie gras & duck egg	10

SALADS & SIDES

Caesar salad (add chicken – supplement 3/6)	5/10
Minted garden peas	3.5
Triple cooked chips	3.5
Rocket & parmesan, mustard dressing	4
Truffle Cauliflower cheese	6
Chantenay carrots	3
Buttered jersey royals	4.5
Green beans, sweet pickled shallots & garlic	4.5
Grilled mushrooms	3.5
Heritage tomato salad, pine nut dressing	6