



Mediterranean Mezze Platter (Serves 2) £15

Creamy dips of lemony ricotta, garlicky white bean with charred jalapeño, beetroot with yoghurt and za'atar, marinated green olives, and homemade pitta chips.

Pan-Seared Halibut with Herb Salsa Verde £25

Delicate fillet served with buttered baby potatoes and tender lemon-dressed greens.

Red Lentil & Sweet Potato Dhal with Coconut Chutney (Vegan) £15

Gently spiced lentils, roasted sweet potato, served with fragrant rice and coconut chutney.

Slow-Cooked Beef Shin Lasagne £17

Layers of pasta with rich slow-cooked beef ragu and creamy béchamel, baked until golden.

Served with a Garden Salad of seasonal leaves shaved fennel and parmesan, dressed with evo and aged balsamic.

Sticky Toffee Pudding with butterscotch sauce - £8.50

Sea Salt White Chocolate and Almond Butter Blondie - £8.50

Ice Cream: Vanilla/ Salted Caramel - £3



Mezze for 2 - £15

Freshly baked focaccia, seasonal crudité's, beetroot hummus, baba ghanoush, and lemony cannellini bean dip. (CE,GL,SE,TN)

Stuffed Butternut Squash (V) - £16

Oven-roasted butternut squash filled with pearl barley, roasted vegetables, and feta
Served with a fresh green salad (TN,GL,MI)

Luxury Fish Pie £20

A rich medley of seafood in a creamy sauce, topped with a golden cheesy breadcrumb crust. Served with buttered mash potato + Tenderstem broccoli (GL,MI,FI,EG,CR)

Venison Curry

Winston Churchill venison curry, slow-cooked in a classic North Indian rich and creamy butter sauce. Served with rice + naan bread (GL Naan)

Rhubarb Crème Brûlée

Rhubarb Compote, Classic vanilla custard topped with a crisp caramelised sugar crust.
(Option to skip the rhubarb) (MI)



PIZZA NIGHT

Margarita (V) - £14

Mozzarella, Tomato, Fresh Basil

Optional Toppings: Olives, Anchovies, Parmesan

Pheasant- £18

Creamed mushroom base, with pheasant sausage, Shiitake mushroom,
sweet drop peppers & parmesan

Woodland White (V) £16

Creamy white sauce topped with mushrooms, mozzarella, walnut rocket pesto,
drizzled with garlic oil

Spicy Beef £16

Fresh tomato sauce on the base, topped with ground local beef & mozzarella

Optional Toppings: green chillies, drizzle of hot honey or red chilli oil

Affogato - rich vanilla ice cream with a shot of Argyll Coffee Espresso £6.50

or

Sea Salt White Chocolate and Almond Butter Blondie - £6.50

A warm, indulgent blondie with a hint of Scottish sea salt served with ice-cream.