

## APPETISERS

**PITTED GORDAL OLIVES** 3.5  
Chilli, garlic and olive oil (VE) (GF)

**WARM BREADS** 3  
Infused butter (V)

## STARTERS

**SOUP DE JOUR** 5.5  
Warm bread & butter

**SCOTTISH SMOKED SALMON** 10  
Avocado, creme fraiche, watercress, lemon & brown bread

**BAKED GOAT'S CHEESE** 9  
Beetroot, mixed leaves, williams pear, candied hazelnuts (N) (V)

**CHARGRILLED ASPARAGUS** 9.5  
Duck egg, truffle oil, chive Hollandaise (V)

**PAN SEARED SCOTTISH SCALLOPS** 12  
Garden pea risotto, Parmesan crisps, basil cress

**HALLOUMI & AVOCADO SALAD** (V) 8  
Avocado, baby spinach, semi dried tomato, mint dressing & toasted pine nuts

**COLD MEZZE SELECTION** 14  
Hummus, moutabel, tabouleh, pitta (V)

## FROM THE GRILL

FINEST QUALITY GRASS-FED BEEF.  
OUR STEAKS ARE DRY-AGED FOR 28 DAYS.

ALL STEAKS DISHES ARE SERVED WITH  
FRENCH FRIES, PEPPERCORN SAUCE,  
WATERCRESS, CONFIT PORTOBELLO MUSHROOM  
& GRILLED TOMATO

**8OZ FILLET** 30  
Melts in the mouth. Recommended medium rare.

**16OZ T BONE STEAK** 34  
Balanced flavour and tenderness. Recommended medium rare.

**FAROUJ MASHWI** 15  
Grilled baby chicken, Sumac salad, grilled tomato, charred lemon & garlic mayo

## MAIN COURSES

**HARRISA GLAZED LAMB RUMP** 19  
Chickpea & onion salsa, sautéed greens, baby potatoes, mint yoghurt.

**PAN FRIED SEA BASS FILLET** 18  
Roast celeriac, wilted spinach, Miso glaze, sesame crust, semi dried tomato

**CORNISH CRAB & COD FISH CAKE** 15  
Truffle garden peas, poached duck egg, chive Hollandaise

**FOREST MUSHROOM RISOTTO** 14  
Sautéed forest mushrooms, shallots, creme fraiche,  
Parmesan cheese, truffle oil, baby basil (V)

**PENNE ARRABIATA** 13  
Fresh chilli, flat parsley, rich tomato sauce, aged Parmesan (V)

## SIDES

**TENDER STEM BROCCOLI** 5

**WILTED BABY SPINACH & GARLIC** 4

**SAUTÉED GREEN BEANS** 4

**AVOCADO & TOMATO SALAD** 5.5

**ROCKET & PARMESAN SALAD** 4

**BATATA HARRA** 4

**SKINNY FRIES** 4

**CHIPS** 4

