



### Starters

Spinach, chard & courgette soup	5.00
Beetroot salad, a soft boiled egg, mustard & horseradish	6.00
Sardines, toast & a fried egg	6.50
Salad of Arbroath smokie, potatoes & parsley crumbs	6.50
Cured sea trout, mackerel, pickled cucumber, mustard & dill	7.00
Squid, samphire & peas	7.50
Smoked eel sandwich, red onion pickle	8.00
Crab cakes, mayonnaise	8.00

### Main Courses

Polenta, artichokes & goat's curd	12.50
Whole grilled bream, lemon & olive oil	15.50
Baked belly of pork, tomatoes, borlotti beans & herbs	16.00
Onglet, watercress, mustard & horseradish	17.00
Hake, potatoes & green sauce	17.00
Poached skate, tartare sauce & watercress	17.50
Sea trout, herb dressed sorrel	18.50
Roast lamb chops, girolles & beans	19.50

### Side Orders

green beans	3.00
mixed leaf salad	3.00
roast potatoes	3.00
little vegetables	3.00

### Desserts

Crème brûlée	5.50
Blackcurrant trifle	6.00
Almond meringue, strawberries & cream	6.50
Raspberry shortcake, vanilla cream	7.00
Almond cake, peach & blueberries	7.00
Chocolate brownie, fudge sauce & vanilla ice cream	7.50
A plate of British cheese	7.50

A discretionary 12.5% service charge will be added to the bill  
All prices include VAT at 17.5%

