

EXPRESS MENU

2 COURSES £19

Potato & leek soup, crispy leeks

Ham-hock Terrine
with Red Onion Chutney

Roasted Heritage Tomato Salad,
Honey Ricotta

Wild Mushroom and Parmesan Risotto
with Crispy Mushrooms

Seabass fillet, new potatoes,
artichokes, anchovy Sauce.

Slow Braised Beef Cheek in Red Wine
with Mash and Spinach

Pistachio profiteroles with Chocolate sauce

Crème Brûlée

Cheese of the Day with home-made
bread and fruit compote

SIDE DISHES £4

Green salad, Buttered spinach, Hand cut fries,
Minted mangetout, New potatoes

LES FROMAGES

£9 for three / £12 for five

Served with home-made bread and chutney

STARTERS

Potato & leek soup, crispy leeks £7

Roasted Heritage Tomato Salad,
Honey Ricotta Dressing £8

Fresh Calamari Fritti, aioli sauce £11

Salmon Tartare, guacamole, rocket £10

Burrata di Puglia, with olives,
escarole lettuce and flat bread £12

Mushrooms on toast, poached Egg £8

Ham-hock Terrine
with Red Onion Chutney £9

Dry-cured Salt beef salad
with Horseradish £13

BISTRO SPECIAL

(Serves 2) £59

Côte de Boeuf Served with frites
and béarnaise or peppercorn sauce

MAIN COURSES

Wild Mushroom and Parmesan
Risotto with Crispy Mushrooms £15

Seabass Fillet, new potatoes, artichokes,
anchovy sauce £22

Panfried Skate, heirloom tomatoes,
Salsa Verde £24

Seared Tuna on Salade Nicoise £15

Adnams Beer-battered Cornish Cod & Chips £18

Crispy-skin Flatiron chicken, braised black
cabbage, rosemary and frites £19

Our Classic Aberdeen Cross Beef Burger,
with Cheese and Fries £16

Slow Braised Beef Cheek in Red Wine
with Mash and Spinach £18.50

Lamb shank pie, creamy Polenta,
autumn vegetables £16

Grilled 21-day aged Aberdeen cross rib-eye
with frites, béarnaise or peppercorn sauce £27

DESSERTS £6

Crème Brûlée

Pistachio Profiteroles with Chocolate Sauce

Apple Crumble with Cinnamon ice cream

Chocolate Fondant with Vanilla ice cream