

## Sample 3 courses for £30

(Wednesday – Saturday 12pm – 2pm / Wednesday – Saturday 5pm – 5:45pm)

*We hand pick and forage our ingredients where possible, and all our suppliers have been carefully selected based on quality and sustainability of their produce.*

If you don't have a sweet tooth, you can opt for a glass of wine (175ml) or a mocktail instead.

### Starters

Labneh, confit garlic, carta di musica

Burrata, radicchio treviso, chilli, blood orange, hazelnuts

Cauliflower and spinach fritters, minted yoghurt, pomegranate

Scottish squid, fennel pollen batter, lemon aioli

### Plates

Spiced roasted squash, lentil ragout, charred tenderstem

Gnocchi, rabbit and venison ragu, spinach, pecorino

Scottish mackerel, blood orange and sea veg salad

Confit duck leg, polenta, caponata Siciliana, purple sprouting

### Sweet

White chocolate and clementine crème brulee, rose madeleine

Pistachio tiramisu

*Please let us know if you have allergies or dietary needs so we can make suitable suggestions.  
A discretionary service charge of 12.5% will be added to your bill.*