

TO START

Cauliflower wings (v) 9
spicy Korean sauce, sesame, coriander & crispy shallots

Beetroot tartare 9
citrus vinaigrette, pistachios & lemon balm

Seabass ceviche 15
coconut, chilli, red onion & basil

Shetland mussels 13
cider, lemon, garlic, cream & parsley

Pan fried scallops 17
celeriac, bacon sauce, asparagus & black caviar

SEASONAL SALADS

Hans' gado-gado bowl (v) 15
sesame, almond tofu, brown rice, pickled cabbage, kale, grilled sweet potato & coconut peanut dressing

Grilled chicken Caesar salad 18
gem lettuce, brioche croutons, bacon, egg & anchovies

Prawn salad 16
soba noodles, caramelised almonds, prawns, spring onions & ponzu passion fruit

MAINS

Pan fried hake 25
mussels, curly kale, leeks & Champagne sauce

Corn fed chicken 24
celeriac puree & slow cooked carrots

Aged beef burger 22
cheese, bacon jam, aioli, pickles, tomato, tomato relish, gem lettuce & fries

Slow cooked aubergine (v) 17
baby onions, sundried tomato sauce & vegan feta

Veal Milanese 24
Jerusalem artichokes, tomatoes, cucumber, onions & feta balls

Vegan scialatielli pasta 25
basil pesto, almonds & Datterini tomato

Rack of lamb 29
celeriac, carrots, garlic puree & chervil

Falafel burger (v) 18
pickled onion, tomato relish, cheese, tomato, mayo, baby gem lettuce & fries

28-day aged ribeye steak 280g 38
cherry tomatoes & padron peppers

Sauces: red wine | peppercorn | blue cheese 3

SIDES

Curly kale 6

Green salad 6

Honey glazed carrots 6

Triple cooked chips 5

Looking for something sweet?

A member of the team will gladly provide you with our desserts menu.