

## 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, grilled prawns, spring onions & ponzu passion fruit

## MAINS

**Falafel burger** 18  
pickled onion, tomato relish, cheese, tomato, mayo, baby gem lettuce & fries

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

**Vegan scialatielli pasta** 19  
basil pesto, almonds & Datterini tomato

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

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

**Corn fed chicken** 24  
celeriac puree & slow cooked carrots

**Veal Milanese** 25  
Jerusalem artichokes, tomatoes, cucumber, onions & feta balls

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

**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.