

TO START

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

Smoked salmon 11
soda bread, pickled cucumber & sour butter cream

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

Duck leg terrine 14
raspberry compote & leeks

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 16
gem lettuce, brioche croutons, bacon, egg & anchovies

Grilled prawn salad 16
soba noodles, caramelised almonds, grilled prawns, spring onions & ponzu passion fruit

MAINS

Falafel burger 17
pickled onion, tomato relish, cheese, tomato, mayo, baby gem lettuce & fries

Aged beef burger 19
cheese, bacon jam, aioli, pickles, tomato, tomato relish, gem lettuce & fries

Vegan scialatielli pasta 18
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 & buttered potatoes

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

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

28-day aged ribeye steak 280g 36
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.