

PADRÓN PEPPERS (VGI) (201kcal)	5
GORDAL OLIVES (VGI) (329kcal)	5
SOURDOUGH BREAD whipped smoked butter (VGIA) (504kcal)	5.5
VEGETABLE MINISTRONE SOUP leeks, fennel, spinach, courgette, peas, cannellini beans, white miso (VGI) (272kcal)	8.5
BUFFALO CHICKEN THIGHS hot sauce, jalapeños, celery, roasted garlic aioli (624kcal)	11
CHARRED WATERMELON BARREL AGED FETA SALAD Kalamata olives, cucumber, toasted seeds (VGIA) (245kcal)	9.5
FRIED CALAMARI chilli, lime, charcoal aioli (461kcal)	9.5
CLASSIC PRAWN COCKTAIL Marie Rose sauce, crisp iceberg lettuce, crevettes (382kcal)	11.5
STICKY BEEF FILLET NOODLE SALAD vegetable slaw, spring onions, chilli, toasted sesame dressing (568kcal)	10
BONELESS HALF CORN-FED CHICKEN Parmesan, pesto dressed green beans, herb butter (1345kcal)	19.5
PAN FRIED HAKE fennel, red pepper, dill, Kalamata olive salad, orange dressing (511kcal)	19.5
PRAWN TOMATO LINGUINI PASTA tiger prawns, roasted cherry vine tomatoes, chilli, basil (VGIA) (988kcal)	19.5
GRILLED PORK CHOP grilled cabbage, caramelised apple, prunes, cider mustard sauce (860kcal)	19.5
RISOTTO PRIMAVERA carnaroli rice, spring vegetables (VGI) (653kcal)	18.5
MAL BURGER bacon, Gruyère cheese, relish, French glazed bun (1672kcal)	19.5
NEW YORK STRIP STEAK 250g/500g (753kcal 1473kcal) supplement 9/29.5	29/49.5
GRASS-FED, HAND-PREPARED SCOTTISH HERITAGE BREED BEEF from award winning butcher Donald Russell, dry aged in Himalayan salt ageing chambers, served with roasted onion	
FILLET 200g (441kcal) supplement 19.5	39
FLAT IRON 220g frites (529kcal) supplement 6	26
FRIES (VGI) (667kcal)	4.5
NEW SEASON POTATOES garlic, parsley butter (VGIA) (195kcal)	4.5
GREEN BEANS feta cheese, mustard sauce (VGIA) (201kcal)	6
TENDERSTEM BROCCOLI black garlic, lemon (VGI) (231kcal)	6
GARLIC PORTOBELLO MUSHROOM (VGI) (191kcal)	4.5
MIXED LEAF SALAD house dressing (VGI) (168kcal)	4.5
BEEF TOMATO, RED ONION SALAD pesto (VGI) (99kcal)	5
Add black truffle and parmesan (58kcal)	3
PEPPERCORN (122kcal)   GORGONZOLA BUTTER (389kcal)   BLACK GARLIC, PARSLEY BUTTER (V) (218kcal)	3
CRÈME BRÛLÉE (V) (888kcal)	9.5
CHOCOLATE MOLTEN SOUFFLÉ chocolate pudding, raspberry ripple ice cream (V) (484kcal)	10.5
STICKY TOFFEE PUDDING toffee sauce, milk ice cream (V) (791kcal)	9.5
PINEAPPLE CARPACCIO mint, lime & chilli syrup, toasted coconut, coconut sorbet (VGI) (176kcal)	9.5
STRAWBERRY CHEESECAKE fresh strawberry compote, sorbet, honeycomb, basil (345kcal)	9.5
ICE CREAM & SORBET (VGIA) (70kcal)	3 per scoop
CHEESE PLATE artisan cheese, chutney, quince, crackers (589kcal)	9.5



For special dietary requirements or allergy information, please speak with a member of our team before ordering. To prioritise your safety, we're unable to modify dishes for allergens. However, a full allergen matrix is available. Although we endeavour to do so, we cannot guarantee that any of our dishes are allergen free or fulfil dietary requirements due to possible cross contamination during production. [VGI] = Does not include any ingredients derived from animals. [VGIA] = Alternative available that does not include any ingredients derived from animals. [V] = Vegetarian. Cheese boards may contain unpasteurised cheese. Calorie content. Calculations as accurate as possible however slight variations may occur. To maintain a healthy weight, the daily recommended intake of calories for adults is around 2,000 calories a day. All of our prices include VAT.

A discretionary service charge of 15% will be added to your bill.