

## FOR THE TABLE

gordal picante olives 5  
marcona almonds 4  
spiced edamame 6

## CAVIAR

russian oscietra 30g 90  
iranian beluga 50g 300

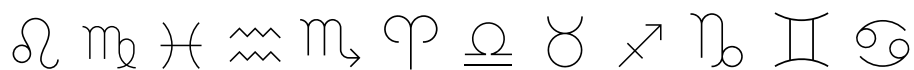
## STARTERS

yellowfin tuna tartare, ponzu & avocado 16  
beef tataki, ponzu, shiitake mushrooms 20  
burrata & heritage beetroot salad 14  
roasted squash, mint & coriander quinoa, harissa, feta & toasted seeds 12/18  
seared scallops, caramelised cauliflower, sorrel, lovage oil 16  
seabass & turbot 'tacos', crispy seaweed shell, black radish, avocado, lime, coriander & chilli 14

## FROM THE GRILL

wagyu ribeye 250g 65  
fillet of grass fed scottish beef 250g 44  
west coast lobster tail 45

chimichurri    lemon & brown butter    ginger & soy    peppercorn    bearnaise    garlic butter



## MAINS

lamb two ways, pan-seared lamb cutlets, mini 'shepherd's pie', truffle 28

lobster & crab linguine, lobster bisque 22 / 33

risotto, scallops & artichoke 16/25

pasta arrabbiata 13/20

fillet of sea bass, braised artichoke, olive and tomato 30

corn-fed chicken, truffled mushrooms, crispy skin, buttered oyster mushrooms 28

grilled turbot, pickled vegetables, soya beans, quinoa & dashi 45

## SIDES

heritage carrots

spinach

mashed potato

green beans

broccoli

green salad

thick cut chips

all 6

## BURGERS

tramp burger 20

cheese burger 20

chicken fillet burger 20

beetroot, kale & mint burger 16

all of our burgers are served with thick cut chips.