



<b>Oysters</b>   3/6 Lindisfame Oysters, mignonette, lemon & tabasco	10/20
<b>Cured Mackerel</b>   wasabi crème fraiche, pickled apple, sesame crackers	9
<b>Mussels</b>   tarragon & leek cream, sourdough bread	8/15
<b>Pheasant</b>   boudin of pheasant & black pudding, sauerkraut, hazelnuts & mustard jus	10
<b>Mallard</b>   smoked in house mallard breast, celeriac remoulade, crispy skin & apple	11
<b>White onion</b>   cream of cider & onion soup, shallot petals & charred spring onion	8.5
<b>Beetroot</b>   salt-baked, whipped goat's cheese, honey roasted walnuts & clementine	9
<b>Cheese</b>   twice-baked cheese souffle, creamy cheese sauce	12

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<b>Bream</b>   lemon & chive gnocchi, charred gem & caper butter	22
<b>Halibut</b>   burnt cauliflower skirlie, king oyster mushroom, straw fries & a sherry & almond jus	32
<b>Partridge</b>   roast crown, braised roulade, caramelised celeriac, cranberries & a wild mushroom sauce	24
<b>Jerusalem artichoke</b>   risotto of artichoke, charred leek, artichoke crisps & smoked cheese	16

We specialise in premium steaks and source all of our beef from Hardiesmill farm at Gordon down in the Scottish Borders. Recently voted the most sustainable beef farm in the UK and with the beef coming in the top 5 best tasting in the entire world year after year. We are so fortunate to be able to serve this to our customers. All the beef is aged on the bone for at least 35 days!

**Choose a cut and then we will cut to order depending on how hungry you are, pick a sauce and then one side order.  
Extra sides £3.8 each**

**Grilled Hardiesmill steak | price per 100g, minimum cut 200g and charged at cut weight**

<b>Rump</b>	<b>10</b>
<b>Sirloin</b>	<b>14</b>
<b>Fillet</b>	<b>22</b>

- Pepper cream sauce | port jus | chimichurri
- Triple cooked-chips | Garlic butter mushrooms | Creamed leeks | Roast beetroot & walnuts | Baby gem salad

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<b>Passionfruit</b>   filo tart, passionfruit & coconut cream, lime poached pineapple & toasted coconut	8.5
<b>Sticky toffee</b>   traditional sponge pudding, butterscotch sauce & vanilla ice cream	8.5
<b>Cheeseboard</b>   George Mewes cheese, homemade chutney & sourdough bread	16

*We operate in a small and compact kitchen where allergens are present, whilst we do our best to prevent cross contamination, we cannot guarantee the absence of allergens in our dishes due to only having one food preparation space. Please advise a member of staff of any particular dietary requirements*  
Hardie's Mill – Beef, Burnside – Game, George Mewes – Cheese, East Coast Cured – Charcuterie, AM Foods – Oils, Company bakery – bread, Armstrong's – smoked salmon, Fish Brothers – seafood, Shaws fine meats – meat, George Anderson – veg, Mr Eion – coffee, Eteaket – tea, Overlangshaw - ice cream