

ALL DAY MENU



OYSTERS

Mersea Island, Essex Jersey, Channel Isles

11.5(three) / 21(six)

Rossmore, Cork, Ireland

12.5(three) / 23(six)

12(three) / 22(six)

Loch Ryan Native, Scotland 22(three)/38(six)

Served individually with your choice of dressing: Classic mignonette - shallot and red wine vinegar Citrus-ponzu or Vietnamese ginger and chilli

SMALL PLATES

Sourdough Bread from		Dunkeld Smoked Salmon on Toast	8.5
the St John Bakery Served with Somerset butter, seaweed tapenade	4.95	Devilled Whitebait, Caper Mayo	10
Greek Olives Kalamata, early harvest Halkidiki	4.25	Crispy Fried Arancini Sicilian rice balls, Alpine cheese, harissa	8.95
Pickled Orkney Herrings	13.5	Pata Negra Iberico Ham, Pickles	15
Mustard and dill sauce, rye bread		Thrice Cooked Chips	5.5
	/26.5	Almonds Fire roast and smoked	4.5
Salad cream, spiced quinoa cracker Crispy Squid, Aioli	11	Beer Sticks Pork, chilli and fennel	4.95

LARGER PLATES

	Welsh Rarebit	London Burrata	
	Triple cheese, Worchester sauce 11.	5 Roast kabocha pumpkin, vinaigrette, hazelnut 16	
Dunkeld Classic Oak Smoked Salmon		80z Fine Scottish Fillet Steak	
Multiple award-winning salmon from the		Himalayan salt chamber dry aged,	
	Scottish Highlands 18.75 / 2	7 béarnaise sauce 37.5	
Buttermilk Chicken 'Milanese'		Cheese & Bacon Beef Burger	
	Crisp parmesan and lemon crumb,	Triple cheese, dry cured Ayrshire bacon,	
	rocket, red onion	6 lemon-tarragon mayo 19	

