





A LA CARTE



STARTERS

Soup of the day, served with sourdough vv gf*	£7.50
Charred sweetcorn, avocado & chilli salad vv gf Grilled corn tossed with avocado, cherry tomatoes, coriander, Aleppo chilli, and lime. Served with toasted pumpkin seeds and a cos lettuce base	£10.50/£15.50
Roasted beetroot with labneh & za'atar vv* gf* Heritage beets with whipped labneh, za'atar, pomegranate seeds, and fresh mint	£9.00
Grilled mozzarella with figs & orange blossom honey, pistachio v gf Grilled mozzarella with ripe figs, torched orange, orange blossom honey, pistachios, and ro	
Wild mushroom and truffle arancini bon bons v vv* Shaved parmesan, truffle mayo, watercress	£9.00
Pork belly and Waldorf salad gf Crispy pork belly, pickled pear, celery, cos lettuce and toasted walnuts	£9.00
Cured salmon, seaweed, wasabi, kimchi fennel gf Cured salmon, wasabi emulsion, kimchi and shaved fennel salad, coriander, seaweed dust	£12.50 £3 supplement for DBB guest
Thai style mussels & sourdough gf* Coconut, coriander, green chilli, ginger and lime	£13.00 £3 supplement for DBB guest
Caesar salad vv* gf* cos lettuce, anchovies, Parmesan, bacon, boiled egg, croutons add grilled chicken add smoked salmon add smoked tofu	£9.00/£14.00 £4.50 £4.50 £2.50
MAINS	
Deep fried North Sea haddock gf* Chunky tartare, mushy peas, lemon, chunky chips	£20.00
Slow braised beef bourguignon pie gf* Truffle mash, roasted heritage carrots& thyme gravy	£23.00
Braised apple & cider pork shoulder gf Pickled red cabbage, crushed potatoes, tenderstem broccoli & wholegrain mustard jus	£22.00
Fish Pie gf white fish, salmon & smoked fish topped with creamy mash, cheddar, served with seasonal greens	£20.00
Baked cod gf Almond and smoked paprika crumb, charred broccoli & crushed potatoes	£25.00 £3 supplement for DBB guest
Grilled cauliflower vv gf Puy lentils, pine nuts & pomegranate	£18.00
Salt baked celeriac gf* vv chanterelles, treacle glaze, spinach, toasted seeds	£18.00
Chicken Shawarma Khobez bread, coriander, pomegranate cous cous, preserved lemon yoghurt & charred li	£20.00
Thai style mussels & sourdough gf* Coconut, coriander, green chilli, ginger and lime	£19.00

PASTA

Haggis rigatoni vv* kimchi, fennel and pickled shimeji	£17.00
Macaroni cheese with a leek crust, fries v gf*	£15.50
add BBQ pulled pork	£4.00

STEAKS

Chargrilled with truffle and green peppercorn butter, watercress pesto, shaved Parmesan & rocket salad, chunky chips

10oz Ribeye gf	£42.50 £20 supplement for DBB guests
8oz Rump gf	£28.00 £5 supplement for DBB guests
Peppercorn gf Jus gf	£5.00 £5.00
watercress pesto gf	£3.50

1007 Ribeve of

BUNS

all served with pretzel bun, spiced beetroot relish, home pickled cucumber, lettuce, Dijon mayonnaise & fries

Scotch beef gf*	£18.00
Crispy chicken gf*	£18.00
Beetroot & chickpea vv gf*	£17.00
add Monterey Jack cheese add bacon	£1.50 £2.00

SIDES

Charred greens & zaatar vv gf	£6.00	Truffle mash gf	£6.00
Mixed leaves, house dressing vv gf	£6.00	Chunky chips or fries vv gf*	£6.00
Waldorf salad	£6.00	Mac & cheese v gf*	£6.00

v - vegetarian vv- vegan gf - gluten free * - can be tailored to suit dietary requirement

For special dietary requirements or allergy information, please ask for our Allergen folder. All prices include VAT at current rate.

DBB guests must pay supplements on specific dishes. DBB allocation is for 2 guests only. Additional guests will be charged for food ordered. Additional guests will be charged for food ordered. Most dishes can be made gluten free just ask your server when ordering. A discretionary 10% service charge will be added to your bill.