

Nibbles

HOMEMADE FOCACCIA (V) 6

Homemade focaccia, studded with garlic and rosemary served with extra virgin olive oil and balsamic reduction

CHORIZO 7

Chorizo Piccante slow cooked with garlic and red pepper served with homemade focaccia

OLIVES AND FOCACCIA (V) 7.5

Kalamata and Gordal olives in olive oil served with homemade focaccia


PINE NUT AND SQUASH HUMMUS (VE) 7.5

Pine nut and squash hummus with roasted garlic topped with toasted seeds and olive oil

Starters

GRILLED ASPARAGUS (V) 10

Chargrilled green asparagus with hollandaise, poached egg, sourdough toast and chive oil

 Pairs with Reign of Terroir Chenin Blanc, Swartland

MINISTRONE SOUP (V) 6

Minestrone broth with spring vegetables, homemade focaccia, olive oil and balsamic

KING PRAWN BHAJI 7

Onion and king prawn bhaji on coriander naan, served with mango, mint raita and mini poppadoms

KING SCALLOPS 12.5

Pan fried king scallops with Stornoway black pudding, carrot puree and crispy bacon

 Pairs with Chateau D'esclans Whispering Angel Rose

HAM HOUGH TERRINE 9

Ham hough terrine with butter fried sourdough piccalilli and roquette

 Pairs with Finca Valero Blanco

TOMATO AND COURGETTE ARANCINI (V) 7.5

Crispy fried risotto balls with tomato and courgette encased in panko breadcrumbs with parmesan mascarpone

HAGGIS BON BONS 7

Macswen haggis in panko breadcrumbs with dressed roquette and Arran mustard mayonnaise

Mains

CHALKSTREAM TROUT 25

ChalkStream trout fillet, sautéed cabbage, crushed new potatoes with parsley, spring onion and roast shallot butter

 Pairs with Journeys End Weather Station Sauvignon Blanc

HEART OF RIBEYE 30

8oz heart of ribeye with truffled Koffmann les Grande chips, roast vine cherry tomatoes, charred tender stem broccoli and port jus

Add peppercorn sauce 2

 Pairs with Arte De Argento Malbec

STUFFED SQUASH (VE) 20

Roast butternut squash stuffed with pine nut herb stuffing, rocket, confit vine cherry tomatoes and vegan herb cream

POUSSIN 22

Lemon thyme roasted poussin with Chantenay carrots, herb mash, green beans and chicken broth jus

 Pairs with Lamberti Ca'Preella Pinot Grigio

COURGETTE AND ASPARAGUS PANZANELLA (VE) 18

Courgette ribbons, with edamame beans, grilled asparagus, rocket, wild garlic, sugar snap peas, wild rocket, chive, mint, focaccia croutons and Swiss dressing

BREADED FISH AND CHIPS 20

Beer-battered then breaded, haddock with thick cut chips, chunky tartar sauce, garden peas and grilled lemon

SHORT RIB BURGER 23

Homemade short rib burger with Koffmann skinny fries, gem lettuce, beef tomato, house burger sauce, dill pickle and onion rings

Guides

BUTTERED MASH (V) 5

KOFFMANN LES GRANDES CHIPS (VE) 6

(V) Vegetarian (VE) Vegan

KOFFMANN SKINNY FRIES (VE) 6

SAUTÉED GREENS (V) 6



The optional £1.23 on your bill guarantees that a life-changing GiftTree will be planted, to help counter balance the carbon footprint of your meal. www.gifttrees.com

If you have any allergies or dietary requirements, please speak to a member of the team before ordering. Please be aware that traces of allergens used in our kitchen and bar areas may be present, and we cannot guarantee the absence of allergens from our dishes or drink serves. All wine matching serves are 125ml. A discretionary 12.5% service charge will be added to your bill.



waterfront

RESTAURANT