



# THE PARLOUR & TELLER'S ROOM



## V VEGETARIAN | VG VEGAN | GF GLUTEN FREE

Although every effort is made to provide allergen free meals, we use products that contain them in our kitchen and cannot rule out contamination. Please inform your server of any allergies or dietary requirements when ordering.

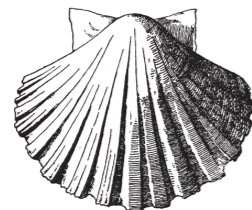
A gratuity of 10% will be added to all bills.

## WHILE YOU WAIT

- HOUSE BREAD WITH CULTURED BUTTER **v** ..... 3.5
- FLATBREAD WITH SPICED CARROT DIP AND OLIVE TAPENADE **vg** ..... 3.5
- VEGETABLE CRUDITÉS WITH TRUFFLED CLAVA BRIE CUSTARD **v** ..... 4.5

## TO START

- FRENCH ONION SOUP **v** ..... 7  
*Grilled gruyère crouton*
- CHARRED OCTOPUS **gf** ..... 12  
*Piquillo pepper and chorizo salsa, dulce aioli*
- SEARED SCALLOPS **gf** ..... 12  
*West Coast scallops, Jerusalem artichoke purée, nduja vinaigrette*
- BEETROOT RISOTTO **vg, gf** ..... 9  
*Salt-baked heritage beetroots, plant feta bites, walnut & herb salsa*
- GLAZED BEEF CHEEKS **gf** ..... 9  
*Red wine glazed beef cheeks, creamy polenta, crispy shallots*



## GRILL

*All served with triple cooked chips or salt & vinegar new potatoes and a house salad*

### BEEF

- SIRLOIN 10oz ..... 26
- RIBEYE 10oz ..... 29
- FILLET 8oz ..... 32

### FISH

*Grilled on the bone*

- HALIBUT ..... 24
- MONKFISH ..... 24



## MAINS

- ROASTED SQUASH, SPINACH & WILD MUSHROOM WELLINGTON **vg** ..... 17  
*Creamy mash, green bean casserole, mushroom peppercorn sauce*
- GLAZED BEEF FEATHERBLADE **gf** ..... 19  
*Braised Scotch beef featherblade, garlic butter potato cake, grilled tenderstem broccoli, battered onion rings, red wine jus*
- GRILLED SCOTTISH VENISON **gf\*** ..... 20  
*Grilled wild Scottish Venison haunch steak, potato fondant, parsnip purée, braised red cabbage and a whisky sauce*
- ROOT VEGETABLE SHAWARMA **v, vg\*, gf\*** ..... 16  
*Roasted red pepper hummus, za'atar roasted cauliflower, sweet and sour grilled onions, quinoa tabbouleh, feta cream, smoked almond dukkah, flatbread*
- ROASTED CHICKEN SUPREME ..... 18  
*Potato fondant, parsnip purée, braised red cabbage, whisky sauce*

## SAUCES - All £2

- PEPPERCORN **gf**
- KOREAN BBQ
- WARM TARTARE **gf**
- CHIMICHURRI **gf**
- CAFÉ DE PARIS HOLLANDAISE **gf**

## SIDES

- TRIPLE COOKED CHIPS **vg, gf** ..... 3.5
- SALT & VINEGAR NEW POTATOES **vg** ..... 4
- BATTERED ONION RINGS **vg, gf** ..... 3.5
- MAC & CHEESE **v** ..... 5
- BARBECUED GREENS **v** ..... 4.5
- CREAMED MUSHROOMS AND SPINACH ..... 5  
*Gruyère cheese*

## TO FINISH

- LEMON CRÈME BRÛLÉE ..... 7.5  
*Lemon & poppy seed shortbread, crispy meringue, raspberry sorbet*
- BLACK FOREST BABA **gf** ..... 7.5  
*Boozy chocolate savarin, white chocolate mousse, sour cherry compote, chocolate ice cream*
- STEAMED VANILLA PUDDING **v, vg\*** ..... 7.5  
*Mulled apples, salted caramel ice cream, toffee sauce*
- SHARING CHEESE BOARD ..... 17  
*Scottish cheese selection, crudités, chutney, grapes, bread & oatcakes*

