



- 3 COURSES FOR £35 -

Starters

SOUP OF THE DAY **v, VG*, GF***

House roll and whipped butter

TOASTED PORK BAO BUNS

Sticky pork spare ribs, gochuchang mayo, shredded vegetables, house pickles, peanut crumb

SPINACH & PLANT FETA TRIANGLES **VG**

Herb relish, spiced pistachio crumb

CARAMEL CHILLI PRAWNS

Ginger pickle, lime leaf crisp

Mains

STEAK FRITES **GF** - £8 SUPPLEMENT

8oz 35-day dry-aged Borders sirloin steak, fries, peppercorn sauce, rocket & parmesan salad

GRILLED BLACKENED SALMON

Squash, sweetcorn & broad bean succotash, bacon butter sauce

CHICKEN LEEK AND MUSHROOM PIE

Herb & butter mash, garlic butter barbequed greens

WILD MUSHROOM PAPPARDELLE **v**

Pappardelle, creamy mushroom sauce, roasted wild mushrooms, black truffle oil

SCOTTISH MEZZE PLATTER **VG**

Grilled Inn-Bru glazed aubergine, haggis spiced beetroot sutsuk, yellow split pea & carrot hummus, charred Glasgow onions, tarragon tzatziki, leek & potato flatbread

Desserts

VANILLA CRÈME BRULÉE **GF**

Macerated strawberries, hazelnut biscuit

STICKY TOFFEE PUDDING **v**

Steamed date sponge, butterscotch, salted caramel ice cream

RHUBARB AND ALMOND TART **VG**

Almond custard, spiced fruit ice cream

TRIO OF ICE CREAMS & SORBETS

Please ask your server for today's flavours

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.