TO START

Toasted Black Olive Sourdough, flavoured butter - 6 (v)

Black pudding, scotch egg, pickled onion mayonnaise - 8

Ox cheek toastie - 9

Cashew cheese – salt-baked beets, cracker bread, balsamic dressing, watercress – 10 (vg)

Braised lamb neck - gentleman's relish, apple puree, granny smith apple - 13

Winter Burrata - curry spiced yam puree, roasted sweet potato, basil oil & toasted sunflower seeds - 15

Pan seared scallops - crumbed fish croquettes, pea puree, broccolini, pea shoots - 15

MAINS

Smashed Burger of Luing grass-fed beef - double patties, twice seared, skinny fries, sticky jus - 20

Vegan Pub Pie – puff pastry top, triple cooked chips, savoy cabbage, onion gravy (vg) - 20

Gnocchi with sweet potato, cashew pesto, roasted sweet potato, breadcrumbs, basil (vg)-21

Roasted Fillet of Sea Bass, lemon butter velouté, Jerusalem artichoke, chive oil (gf) - 23

Norfolk chicken breast, wild mushrooms, Parmenter potatoes, red chicory, jus (gf) - 23

Beef bourguignon pie, triple cooked chips, savoy cabbage, stock pot gravy – 21 (please allow 20 minutes for the pie to be cooked)

Roast Ballotine of Turkey - wrapped in bacon with pistachio & sage stuffing - 26

FARM TO FORK

All beef is reared on our farm in Melrose, Scottish borders. Ethically & sustainably reared. All grass-fed beef

Aged fillet of British Luing beef – served with triple cooked chips or farmhouse butter mash (gf) - 40

Aged British Flat Iron Steak - served with triple-cooked chips or farmhouse butter mash - (gf) 24

Porterhouse for 2 People to share – choice of 2 sides and 2 sauces – 80 (*please allow 30 minutes for the porterhouse to be cooked*)

Sauces: bearnaise, peppercorn, red wine jus, truffle mayo -2.5

SIDES

Farmhouse butter mashed potatoes (gf) – 6 Brussel Sprouts – Shaved Parmesan (v) – 6.5

Buttered Savoy Cabbage (gf) – 6 Pigs in Blankets – Cranberry Glaze - 7

Maple roasted carrots & parsnips (gf) – 6 House Salad – French Dressing – 5

Boulangerie Potatoes – 6