

Lunch Menu



Side bar

- Marinated pitted Gordal olives (vegan) £3.50
- 3Bee dukkah, bread, evoo & shallot vinegar (vegan) £5
- Rose harissa & basil hummus, poppadoms (vegan) £5
- Crispy pigs ear, Maldon salt & aioli £4
- Pistachio & feta dip with corn chips (v) £5
- 3Bee seedy chicken strips and lemon mayo £5
- Shoestring fries (vegan) £4
- Side salad (vegan) £4
- Artisan sourdough, butter, extra virgin olive oil & shallot vinegar (v) £3.50
- Market greens (vegan) £4

two courses £14 (from starters, mains and desserts)

STARTERS £5

- Soup of the day, artisan bread (vegan) & butter (v)
- Shredded ham hock & puy lentil salad with citrus dressing
- Beetroot cured salmon with pickled beetroot discs, squid ink aioli
- Sesame glazed tempura adzuki bean pate with mango salsa (vegan)
- Harissa & lemon chicken mousse, cornichons, melba toast

MAINS £10

- Venison stroganoff, confit garlic & spinach mashed potatoes, parsnip crisps
- Confit smoked chicken Caesar salad, crispy bacon, parmesan, baby gem, croutons, Caesar dressing
- Smoked haddock fillet, Cullen Skink, garlic buttered toast
- Ox cheek, sautéed potato & broad bean stovies, sauce vierge, star anise & black pepper bone marrow broth
- Teriyaki plum aubergine, black rice, edamame, spring onions, spiced cashews, pickled daikon, feta (vegan)

*please make your server aware of any allergies or intolerances you may have
a discretionary 10% service charge will be added to tables of 6 or more*

PLATES FOR 2 TO SHARE

- Malaysian vegetable curry with rice, lime wedges, chilli, bread (vegan) coriander yoghurt £24 (v)
(don't feel like sharing? Single size curry for £10)
- Big Cow - 500g (approx) Scottish beef fillet, grilled garlic butter portobello mushrooms, sautéed greens, blue cheese cream & peppercorn sauce, 3B mustards & bag of fries £50