

## daytime menu

### Side bar

Marinated pitted Perelló  
Gordal olives (vegan) £4

3B dukkah, bread, evoo &  
shallot vinegar (vegan) £5

Rose harissa & basil hummus,  
pickles, poppadoms (vegan) £6

Crispy pig ear, aioli,  
Maldon salt £5

Pistachio & feta dip,  
corn chips (v) £6

3Bee seedy chicken strips  
and lemon mayo £6

Shoestring fries (vegan) £5

Side salad (vegan) £5

Artisan sourdough, butter,  
olive oil, shallot vinegar (v) £4

Market greens (vegan) £5

two courses £20 (from starters, mains, brunch, sweets)

### STARTERS £6

Soup of the day, sourdough (vegan) & butter (v)  
Smoked haddock mousse, charred leeks, rocket salad  
Haggis croquettes, cranberry chutney, watercress

Tandoori chicken, lettuce, pickled red onions,  
mint yoghurt, apple

Herby corn muffin, sweetcorn & lime velouté, pickled squash,  
chillies, pumpkin seeds (vegan)

### MAINS £15

Braised pork shoulder, baked Braeburn apple, dauphinoise,  
broccoli, mulled cider gravy

Roast chicken fillets, spinach, bacon & baby potatoes, shallot  
puree, blue cheese, jus

Seatrout fillet, warm beetroot & rice salad, vodka, horseradish &  
beetroot puree, gribiche, crispy capers

Tempura buffalo cauliflower, mixed leaf & cabbage slaw,  
buffalo ranch dip (vegan)

Lemongrass prawns, vermicelli noodles, julienne veg, fresh herbs,  
black sesame, spicy nuoc cham

*please make your server aware of any food allergies or intolerances  
gluten free bread is stored & prepared separately from regular bread  
a discretionary 10% service charge is added to tables of 6 or more*

### PLATES FOR 2 TO SHARE

Thai green curry, sticky coconut rice, lime, chilli, coriander, spicy rice crackers (vegan) £30  
(don't feel like sharing? Single size curry for £15)

Big Cow - 600g (approx) Scottish fillet, greens, garlic buttered portobello mushroom, blue  
cheese cream & peppercorn sauce, mustards & bag of fries £60