

SIDE BAR £6

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

evening menu

STARTERS

- Soup of the day, sourdough* (vegan) & butter (v) £6
Cullen Skink, garlic bread £9
- Warm aubergine plum teriyaki, spiced cashews, spring
onions, ginger yoghurt (vegan) £10
- King prawn cocktail, Marie Rose sauce, avocado, babygem, keta caviar £9
- Pigeon breast, parsnip puree, roast chestnut crumble, pickled
blackberries, parsnip crisps (may contain shot) £12
- Chicken, pork & pistachio terrine, melba toast, quince relish £8

MAINS

- Confit duck leg, butterbean, bacon & root veg cassoulet, kale,
garlic & herb breadcrumb £25
- Chicken supreme, confit garlic & chive mash, red cabbage, cranberries,
green beans, mushroom velouté £21
- Baked Romano peppers, Baharat spiced rice & puy lentils, pine nuts,
apricots, crispy onions, spiced tahini sauce, feta (vegan) £20
- Lamb shank, feta dauphinoise, baby carrots, cauliflower puree, spring
onion dressing, thyme jus £29
- Sea trout fillet, crab cake, grilled leek, pea, crayfish & watercress
salad, sauce nero £21
- Grilled cod fillet, Jerusalem artichoke puree, roast sweet potato, sugar
snaps, pickled daikon, miso butter £22

*please make your server aware of any food allergies or intolerances
a discretionary 10% service charge is added to tables of 6 or more*

PLATES FOR 2 TO SHARE

- Vegetable Thai green curry, sticky coconut rice, lime wedges, chilli, coriander,
spicy rice crackers (vegan) £40 / Single size curry £20
- Big Cow - 600g (approx) Scottish fillet, veg, garlic buttered portobello mushroom, blue
cheese cream, peppercorn sauce, mustards, bag of fries £70