

daytime menu

Side bar £6

Marinated pitted Perelló

Gordal olives (vegan) £5

3B 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
and lemon mayo

Shoestring fries (vegan)

Side salad (vegan)

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

Market greens (vegan)

two courses £22 (from starters, mains, brunch, sweets)

STARTERS £7

Soup of the day, sourdough* (vegan) & butter (v)

Chicken, pork & pistachio terrine, melba toast, quince relish

Roast Jerusalem artichoke, grilled leek, pumpkin
seeds, miso butter (vegan)

Mulled wine-braised ox cheek croquettes, marie rose sauce,
pickled chillies, spring onion dressing

3b cured seatrout, apple, cucumber, dill cream cheese

MAINS £16

Aubergine plum teriyaki, black rice, edamame, spring onions,
spiced cashews, pickled daikon, feta (vegan)

Venison stew, confit garlic & chive mash, red cabbage, cranberries

Fillet of seabass, almond & orange quinoa, beetroot relish,
sumac crème fraiche, basil oil

Chicken fillets, butterbean, bacon & root veg cassoulet, kale

Cullen Skink, grilled smoked haddock fillet, garlic bread

*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

Vegetable Thai green curry, sticky coconut rice, lime, chilli, coriander, spicy rice
crackers (vegan) £32 (don't feel like sharing? Single size curry for £16)

Big Cow - 600g (approx) Scottish fillet, greens, garlic buttered portobello mushroom, blue
cheese cream & peppercorn sauce, mustards & bag of fries £70