



evening menu

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)

STARTERS

Parsnip & apple soup, sage yoghurt, sourdough (vegan) & butter (v) £6

Beetroot gnocchi, apple, walnuts, blue cheese sauce (vegan) £9

Prawn & crab cocktail, gem lettuce, avocado, ginger beer
mayo, pickled ginger £10

Smoked ham hock terrine, gribiche, watercress, mustard & dill dressing £9

Chaat masala spiced tempura haddock, lime relish, raita £10

Braised pork shoulder tacos, apricot slaw, lemon labneh, pomegranate £9

MAINS

Pork fillet, neep & tattie mash, peas, asparagus, haggis
bon-bons, whisky jus £29

Roast butternut squash, citrus & mint quinoa, sun-blushed tomatoes, stem
ginger yoghurt, pistachio wafer (vegan) £20

Chicken Milanese, penne, cream, tomato & cognac sauce,
burrata, spinach, pesto £22

Confit duck leg, Morteau sausage, puy lentil & radicchio cassoulet, mustard
crème fraîche, damson puree, , fine beans. crispy onions £30

Roast cod fillet, hazelnut & herb crust, artichoke, tender stem broccoli,
parmesan potato wedges £21

Sea trout, crevettes, olive, chervil & fennel salad, savoury
lemon & chive loaf £23

PLATES FOR 2 TO SHARE

Vegetable Thai green curry, sticky coconut rice, lime wedges, chilli, coriander,
spiced 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 £75