

# STARTERS

## Blaggis Fritter £7.50

Aged Balsamic & Beetroot Puree - Vegetable Shards

## Prawn Cocktail £9

Gem lettuce - Crayfish Tails - Cold Water Prawns - Bloody Mary Dressing - Micro Greens - Lemon Oil

## Cullen Skink £9

Artisan Bread

## Soup of the Day £7

Artisan Bread

## Smoked Chicken & Avocado £10

Smoked Chicken - Avocado - Mexican Lime Crème Fraîche - Sourdough Crackers

## Crispy Chicken Tenderloin £8

Whipped Miso Ranch - House Salad

## Burrata £9

Heirloom Tomato - Burrata Cloud - Balsamic Pickled Red Onion - Artisan Crackers - Basil Oil

## Beetroot Carpaccio £8.75

Hazelnut Oil - Pickled Red Onion - Pomegranate - Crispy Capers - Lemon Zest - Micro Greens

## Venison Bresola £11

Pomegranate Rubies - Focaccia Croutons - Pickled Blackberry - Red Amaranth

## Balvenie Whisky Cured Smoked Salmon £9.50

Celeriac Remoulade - Cornichons - Micro Greens