

B Y T H E G L A S S

CHAMPAGNE 125ml Bottle

Perrier Jouët Grand Brut £9.5 £55

Moët & Chandon Brut Imperial N.V £10.5 £60

Veuve Cliquot Yellow Label N.V £11.5 £65

Moët & Chandon Rosé Imperial N.V £12.5 £70

PROSECCO 125ml Bottle

Divici Prosecco £5 £25

Follador Prosecco Rosé Brut £6 £30

WHITE WINE 175ml 250ml Bottle

Deal Waal Young Vines, £4.25 £6 £18
Stellenbosch,
Sauvignon Blanc (ZA)

Cosmina, £4.5 £6.5 £19
Banat,
Pinot Grigio (RO)

RED WINE 175ml 250ml Bottle

Valdemoro, £4.25 £6 £18
Valle Central,
Cabernet Sauvignon (CL)

Le Bel Olivier, £4.5 £6.5 £19
South France,
Grenache-Merlot (FR)

ROSÉ 175ml 250ml Bottle

La Jaglerie, Marcel Martin £5 £7 £21
d'Anjou, Medium Rosé (FR)

S M A L L P L A T E S

3 PLATES FOR £10

PANKO POACHED EGG

{V}

£4

A soft poached egg, encased in crispy panko breadcrumbs and accompanied with a creamed nutmeg spinach

[2|4|7]

Pairs magnificently with our Divici Prosecco

PIZZA FRITTA

{V}

£4

Pizza parcels, stuffed with ricotta and sun blushed tomatoes, served with our in-house bloody mary ketchup

[2|7]

Paired with our Cabernet Sauvignon

WILD MUSHROOM SPRING ROLLS

{V}

£4

Wild mushrooms & bean sprouts sealed in a crispy wonton wrap, served with a chilli & garlic dip

[2|4]

Enjoy this dish with our fantastic Pinot Grigio

LEMON & GINGER SALMON BITES

{GF}

£4

Salmon cooked in lemon & ginger and placed on a bed of edamame beans seasoned with Maldon sea flakes and olive oil

[5|13]

Try these with a succulent glass of Veuve Cliquot

TEMPURA CHICKEN STRIPS

£4

Chicken breast strips marinated in toasted sesame oil & coated in a tempura batter. Served with a sweet soya dip

[2|13]

Enjoy with a glass of Moët & Chandon Brut

BRISKET ROLL

£6.5

Coffee laced roast brisket of beef, rolled in a Yorkshire pudding wrap and served with an old-style mushroom based ketchup

[2|4|7]

Marries excellently with our Cabernet Sauvignon

SCALLOP BRUSCHETTA

£7

Seared scallops, livened with lime zest and placed on toasted brioche with a spicy Kim Chi spread

[2|7|8]

Elegantly paired with our d'Anjou Rosé

DUCK NOODLE SALAD

{V}

£7.5

In house smoked duck breast, with a warm noodle salad, vegetables and a plum dressing

[2|4|9]

Combines fantastically with our Grenache-Merlot

CHEESE BOARD - SERVES TWO

{V}{GF}

£12.5

A selection of Scottish cheeses, served with onion chutney & celery & carrot crudatés

[1|7]

Paired with our Grenache-Merlot