



# TABLE SNACKS

## STARTER

**Seared Scottish King Scallops** with Tandoori Marinated Slow Braised Belly Pork, Onion Bhaji Puree, Mango and Chilli Gel, Bombay Mix Crumb and a Coriander Foam (GF)  
+ £3.50 Supplement

**Warm Black Garlic Marinated Beef and Onion Tartlet** with Celeriac Cream, Pickled Mushrooms, Aged Parmesan and a Black Bomber and Chive Sauce (GF)

**Smoked Haddock and Chive Fishcake** with Creamed Leeks, Poached Free Range Egg, Crispy Chicken Skin, Torched Leek Emulsion and a Chicken and White Wine Sauce

**Whipped Goats Cheese** with Malt Glazed Heritage Beets, Beetroot and Rhubarb Ketchup, Dehydrated Rye Bread, Crispy Kale and Walnut and Honey Dressing

## MAIN COURSE

10oz Sirloin (GF)

12oz Ribeye (GF)

24oz T Bone (+ £ 10.00 )(GF)

**Tandoori Marinated Chicken and Mixed Vegetable Kebab (GF)**

**Harissa and Roast Garlic Cauliflower Steak (V)**

*All Served with Roast Garlic and Chive Butter*



## SIDE SHARING BOARD

Thyme and Sea Salt Dusted Chips (GF)

Salt and Pepper Spiced Beer Battered Onion Rings

Slow Braised Beef Bolognese Mac & Cheese

Mint and Garlic Glazed Carrots, Tendertem  
and Sugar Snaps (GF)

Classic Peppercorn Sauce (GF)

OB Beef and Black Treacle Gravy (GF)



## DESSERT

**Pink Peppercorn Creme Brûlée** with New Season Poached Rhubarb  
White Chocolate Blondie and a Heather Honey Ice Cream

**"A Taste of Scotland"** Chocolate and Salted Caramel Delice, Sweet Batted Scraps,  
Toffee and Tablet Sauce and a In Bru Sorbet

**Lime Curd Tartlet** with Black Pepper Meringue Mallow,  
Sea Buck Thorn Gel, Chilli Roasted Pineapple and a Coconut Ice Cream

**Caramel Panna Cotta** with Gingerbread Pieces, Malt Mascarpone  
Hazelnut Tuille and a Honeycomb Ice Cream

