

all our dishes
are freshly prepared
on the premises from
carefully sourced
premium ingredients

"we just thought you
would like to know"

sandwiches available

12.00 noon ~ 6.00 pm

chargrilled steak sandwich
with fries and
bearnaise sauce
sirloin 9.50 fillet 12.50

roasted chicken
club sandwich
with fries
6.50

smoked salmon
on toasted brioche
with cream cheese, dill,
cucumber and cress
7.95

goats cheese, grilled
mediterranean vegetables
and rocket on toasted
ciabatta with fries (v)
6.50

brunch

monday- friday
10.00 am - 5.00 pm
saturday
10.00 am - 12.00 noon
sunday
12.00 noon - 5.00 pm

bakery

selection of freshly baked foccacia and organic tuscan bread,
served with extra virgin olive oil (v) 3.25

garlic bread (v) 2.95

appetisers

greek pitta bread with humous (v) (n) 3.00

bowl of olives (v) 3.00

to share

mezze;
olives, flat bread, humous, falafel, tzatziki,
sweet pepper and aubergine relish, tabbouleh,
savoury greek pastries and baby red peppers
filled with feta cheese (v) (n) 11.75

asian plate;
thai prawn cakes, duck spring rolls, chilli squid,
vietnamese vegetable and mint salad, tempura
king prawns and malayan chicken skewers (n) 13.95

starters

roasted red pepper and tomato soup (v) 4.75

smoked haddock hash brown with a lightly poached
free range egg and chive butter sauce 6.50

thai prawn cakes with sweet chilli sauce 5.95

chilli squid with thai noodle salad 6.75

loch fyne scottish smoked salmon and
gravadlax with mustard dressing 7.95

tempura of king prawns with chilli and lime jam 7.95

fresh asparagus with a lightly poached free range egg
and hollandaise sauce (v) 6.25

baked mushrooms with goats cheese
and caponata (v) (n) 6.50

crispy duck spring rolls with a plum and
pineapple dipping sauce (n) 6.50

chicken liver and foie gras pate with toasted tuscan bread 6.50

salads

sweet fig and goats cheese salad with prosciutto,
balsamic and honey 6.25/10.50

nicoise salad with grilled line caught yellow fin tuna 6.95/11.25

classic caesar salad with chargrilled chicken 5.95/9.95

pasta, risotto

spicy shrimp risotto 5.95/9.75

wild mushroom risotto with parmesan wafer (v) 5.75/9.50

smoked haddock and leek risotto with a
lightly poached free range egg 5.75/9.50

king prawn linguine with coriander, ginger
and sweet chilli sauce 10.50

artisan handmade tortelloni filled with
slow cooked scotch beef ragu and tomato sauce 6.95/10.95

baked summer squash and goats cheese cannelloni (n) (v) 11.95

side orders

hand cut chips 2.95

fries 2.95

new season potatoes with parsley butter 2.95

mash 2.95

seasonal greens 2.95

pak choi with chilli and garlic 2.95

buttered spinach 3.50

mixed salad 2.95

rocket and parmesan 3.50

vine tomato & red onion salad 3.50

All meat weights denoted are pre-cooked.
(n) denotes dishes which contain nuts or traces of nuts.
(v) denotes dishes which are vegetarian.
Due to the presence of nuts in our restaurants, there is a small possibility that nut
traces may be found in any of our items.

All prices are in £ & inclusive of VAT.
There is a discretionary 10% service charge for parties of 6 or more.

fish

fish and chips, mushy peas with tartare sauce
and lemon 13.95

salmon fishcakes, spinach with lemon
and dill butter sauce 13.75

seabass, tandoori baked with mint yoghurt
or simply grilled with lemon 16.50

roasted halibut with crab and herb crumb
asparagus and shellfish dressing 18.75

grilled organic salmon with peas, broad beans
and broccoli served with hollandaise sauce 14.95

grilled swordfish with chilli beans and guacamole 15.50

meat

marinated breast of chicken with malayan
spices, sweet potato, coconut and lime (n) 13.95

thai green curry and fragrant rice
with chicken (n) 13.95
or sweet potato and vegetables (n) (v)

crispy duck with chinese greens, sesame
and honey dressing (n) 14.75

free range gloucester old spot sausages with
mashed potatoes & onion gravy 10.75

calves liver with dried cured bacon
mashed potatoes and onion rings 15.25

roast lamb cutlets with a fondant potato, baby carrots,
peas, broad beans and mint 17.50

8oz scotch aberdeen angus beefburger with
monterey jack cheese, hand cut chips
and barbeque sauce (n) 10.95

chargrilled 12oz, 21 day aged aberdeen angus
beef rib reared in the speyside valley 23.00

8oz chargrilled rib eye steak with roasted vine tomato,
mushroom and béarnaise sauce 17.50

6oz fillet steak with hashbrown
potatoes and peppercorn sauce 19.50

8oz fillet steak simply grilled with
roasted vine tomato and mushroom 21.50

pre-fix menu

two courses £15.95 · three courses £19.95

starters

roasted red pepper and tomato soup (v)

thai prawn cakes with sweet chilli sauce

crispy duck spring rolls with a plum and
pineapple dipping sauce (n)

sweet fig and goats cheese salad with prosciutto,
balsamic and honey

main

thai green curry and fragrant rice
with chicken (n)

or sweet potato and vegetables (n) (v)

king prawn linguine with coriander, ginger
and sweet chilli sauce

wild mushroom risotto with parmesan wafer (v)

free range gloucester old spot sausages with
mashed potatoes & onion gravy

dessert

classic vanilla creme brulée with lemon shortbread (v)

sticky toffee pudding with butterscotch sauce (v)

baked new york style cheesecake with blueberry compote (v)

selection of ice creams & sorbet (n)(v)

wine list

"We truly believe that all the wines on our list are outstanding examples of their type and origin. We have highlighted a small selection of fine wines which we particularly recommend."

white wine

organic sauvignon blanc, adobe chile, emiliana 2007/08 bottle 19.95 glass 175ml 4.75 250ml 6.85
chenin blanc, paarl heights south africa, paarl, 2007/08 bottle 14.15 glass 175ml 3.85 250ml 5.00
sauvignon blanc, bellefontaine france, languedoc 2007 bottle 16.20 glass 175ml 4.05 250ml 5.90
pinot grigio, conviviale italy, lombardy 2007 bottle 17.15 glass 175ml 4.30 250ml 6.00
chardonnay, terrazze della luna italy, trentino 2006/07 bottle 18.20 glass 175ml 4.80 250ml 6.55
macon charnay, cuvee a l'ancienne france, burgundy 2006 bottle 22.25 glass 175ml 5.45 250ml 7.55
marktree semillon, chardonnay australia, victoria 2007 bottle 17.15
rioja, vina albina barrel fermented viura spain, rioja, 2006/07 bottle 18.20
viognier, tabali chile, limari 2007 bottle 21.25
chablis, colombe france, burgundy, 2007 bottle 24.75
albarino, don pedro de soutomaior spain, galicia 2006/07 bottle 25.75
chardonnay, fontys pool western australia, pembroton 2006 bottle 26.25
pouilly fume, la renardiere france, loire, 2006/07 bottle 26.75
sauvignon blanc, peacock ridge south africa, stellenbosch 2007 bottle 27.25
sancerre blanc, la clochette france, loire, 2007 bottle 28.25

red wine

organic cabernet sauvignon, adobe chile, emiliana 2007 bottle 19.95 glass 175ml 4.95 250ml 6.85
shiraz, paarl heights south africa, paarl, 2007 bottle 14.15 glass 175ml 3.85 250ml 5.00
merlot, sierra grande chile, central valley 2007 bottle 16.20 glass 175ml 4.05 250ml 5.90
rioja, vega del rayo vendimia seleccionada spain, 2005/06 bottle 17.70 glass 175ml 4.55 250ml 6.30
cotes du rhone villages, les coteaux, boutinot france, rhone 2004/06 bottle 20.25 glass 175ml 5.00 250ml 6.90
zinfandel, winston hill america, california 2006 bottle 17.95
merlot, terrazze della luna italy, trentino 2006 bottle 18.20
valpolicella classico, montresor italy, veneto 2006/07 bottle 19.70
malbec, reserva nieto senetiner argentina, mendoza, 2006 bottle 22.25
cabernet merlot, taltarni, three monks australia, victoria 2005 bottle 24.25
fleurie, la reine de l'arenite france, beaujolais, 2007 bottle 25.25
rioja reserva, monte real spain, rioja 2001 bottle 26.25
pinot noir, fonty's pool australia, pembroton, 2006 bottle 26.25
chianti classico riserva, villa la pagliaia italy, tuscan, 2004 bottle 27.25
chateaufeuf du pape, les galets roules france, rhone, 2007 bottle 33.50
circumstance merlot south africa, stellenbosch 2006 bottle 34.50

rose wine

pinot grigio rose, ancora italy, lombardy 2007 bottle 18.20 glass 175ml 4.80 250ml 6.55
les cerisiers cotes du rhone rose france, rhone 2007 bottle 20.25 glass 175ml 4.85 250ml 6.90
circumstance cape coral south africa, stellenbosch 2007 bottle 26.25

fine wine

Chablis 1er Cru Vauligneau, Domaine de la Motte France, Burgundy, 2005 This wine displays a softness and roundness whilst maintaining structure and acidity. bottle 32.50
Meursault, Vallet Freres France, Burgundy, 2005/06 This complex wine has a nose that is fresh and full but with nutty, smoky, honeyed flavours. bottle 48.50
Chassagne Montrachet France, Burgundy, 2006 A truly outstanding Chardonnay, rich fruit with a mineral steeliness. bottle 50.00
Saint-Emilion Grand Cru, Clos de la Cure France, Bordeaux, 2006 Classic St-Emilion with a real softness from the Merlot grape. A fruity, easy drinking style of claret. bottle 35.50
Beaune 1er Cru Les Epenottes, Vallet Freres France, Burgundy, 2004 Rich cherry fruit aromas. The palate is elegant, with a rich mouthfeel, and a big fruity finish. bottle 40.00
Barolo Bussia, Dardi le Rose, Poderi Colla Italy, Piedmont, 2003 Produced from Nebbiolo grapes, this is a top Barolo from 7 hectares in Monforte d'Alba, Bussia is one of Barolo's greatest vineyards. bottle 48.50
Gevrey Chambertin Clos de la Justice, Vallet Freres France, Burgundy, 2004 This wine is sourced from Bernard Vallet's own vineyard within Gevrey. The Clos de la Justice is a definitive, classy red Burgundy and has a smoky, wild fruit nose, ripe. bottle 50.00
lallier grand cru grande reserve n.v. bottle 32.75 glass 150ml 6.60
lallier premier cru rose n.v. bottle 37.25 glass 150ml 7.60
veuve clicquot yellow label brut n.v. bottle 49.50 glass 125ml 9.00
taittinger prestige rose n.v. bottle 57.50
bollinger special cuvee n.v. bottle 57.50
veuve clicquot rose n.v. bottle 90.00
dom perignon reserve, 1996/98 bottle 120.00
louis roederer cristal 1997/99 bottle 275.00