NATURAL OYSTERS

shucked on the bar

CARLINGFORD
nutty & sweet with a delicious after taste

ISLAY
smoky, salty & tangy with a clean finish

CUMBRAE
sweet & creamy with clean mineral flavours

THREE 12 | SIX 24 | TWELVE 48

pickled shallots, tabasco, lemon

SMALL PLATES

CRAB SCOTCH EGG 13
pickled samphire, seaweed salt, wasabi mayo

CHARRED OCTOPUS 14.5
padron peppers, romesco, almonds

PRAWN & LOBSTER TOAST 14.5
yuzu, green apple, sea herb salad

BUTTERMILK COD 13.5
chive oil, mussels, caviar

HAKE CEVICHE 13.5
coconut, chilli, kaffir lime

BUFFALO MOZZARELLA & HERITAGE TOMATO 11.5
smoked salt, sherry caramel

SESAME TUNA 13.5
grapefruits, nasturtium, ponzu

HAND DIVED SCALLOP 19.5
nduja butter, pickles & herb salad

MONKFISH SATAY 13.5
toasted peanuts, chilli oil

BEEF & OYSTERS 19.5
dry aged rump, tempura oysters, chimichurri

SALMON TARTARE 14.5
pickled daikon, beetroot, chilli, avocado

MUSSELS & CLAMS 13.5
smoked garlic & sauvignon broth

TEMPURA

ponzu, wasabi mayo, pickled ginger

SALT & PEPPER PRAWNS 14.5

OYSTERS 16.5

LOBSTER 21.5

HOT PLATTER 110

whole lobster, hand dived scallops, baked oysters, mussels, clams, smoked garlic & sauvignon broth, seaweed salts

SIDES

PERELLO OLIVES 5.5
Gordal Picante

PADRON PEPPERS 5.5
smoked salt, sherry caramel

CHARRED SOURDOUGH 6
seaweed butter, smoked garlic

HERITAGE TOMATO SALAD 6.5
pink pickled onion

CRAB STRAW FRIES 11.5
brown crab mayo

HASSELBACK POTATOES 5.5
curried mayo

STRAW FRIES 5
smoked salt, vinegar

SEAWEED 'SLAW 6
toasted peanuts, octo dressing

TENDERSTEM BROCCOLI 6.5
chilli, garlic

PUDDINGS

MILLE-FEUILLE 10
chocolate, cherry & miso salted caramel

APPLE TART 10
butterscotch ice-cream & toffee sauce

LEMON CUSTARD 10
shortbread & burnt meringue

HEBRIDEAN BLUE 12.5
charcoal crackers

Please ask your server if you have any allergy or dietary requirements.Please be aware our kitchen does contain nuts & other allergens. Full allergen menu available on request. Our veg oils contain genetically modified soya.

DESSERT WINES

MUSCAT DE BEAUMES DE VENISE 125ml 10
fortified sweet wine, floral, fruity & honeyed

SHIRAUME UMESHU AKASHI 50ml 10
sweet plum sake, aromatic & floral

GRAND TOKAJ LATE HARVEST 75ml 12.5
flavours of orange, quince, pear & apricot

PORT OF LEITH TAWNY PORT 50ml 7
vibrant ripe cherries, plums & cassis