

NATURAL OYSTERS

shucked on the bar

CARLINGFORD
nutty & sweet with a delicious after taste

ISLAY
smoky, salty & tangy with a clean finish

LINDISFARNE
mineral notes & subtle sweet flavours

THREE 12

SIX 24

TWELVE 48

pickled shallots, tabasco, lemon

SMALL PLATES

CRAB SCOTCH EGG

pickled samphire, seaweed salt, wasabi mayo

CHARRED OCTOPUS

padron peppers, romesco, almonds

PRAWN & LOBSTER TOAST

yuzu, green apple, sea herb salad

BUTTERMILK COD

chive oil, mussels, caviar

HAKE CEVICHE

coconut, chilli, kaffir lime

BUFFALO MOZZARELLA & HERITAGE TOMATO

smoked salt, sherry caramel

SESAME TUNA

grapefruits, nasturtium, ponzu

HAND DIVED SCALLOP

nduja butter, pickles & herb salad

MONKFISH SATAY

toasted peanuts, chilli oil

BEEF & OYSTERS

dry aged rump, tempura oysters, chimichurri

SALMON TARTARE

pickled daikon, beetroot, chilli, avocado

MUSSELS & CLAMS

smoked garlic & sauvignon broth

PUDDINGS

MILLE-FEUILLE

10

chocolate, cherry & miso salted caramel

LEMON CUSTARD

10

shortbread & burnt meringue

APPLE TART

10

butterscotch ice-cream & toffee sauce

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.

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

DESSERT WINES

MUSCAT DE BEAUMES

10

DE VENISE 125ml

fortified sweet wine, floral, fruity & honeyed

SHIRAUME UMESHU

10

AKASHI 50ml

sweet plum sake, aromatic & floral

GRAND TOKAJ

12.5

LATE HARVEST 75ml

flavours of orange, quince, pear & apricot

PORT OF LEITH

7

TAWNY PORT 50ml

vibrant ripe cherries, plums & cassis