

CHARGRILL



A P E R I T I V E S

CUVEE ROSATO BRUT

Fantini Farnese, Abruzzo, Italy – £5

KOMBU DIRTY MARTINI

dry vermouth, Misty Isle vodka, kombu dashi broth – £10

NEGRONI SPUMANTE

sweet vermouth, Campari bitter liqueur, Misty Isle gin, prosecco – £13

B R E A D & S N A C K S

ARTISAN BREAD – **£3.50** gf

SMOKED NUTS – **£3** gf/v

OLIVES – **£3** gf/v

O Y S T E R S A N D S E A F O O D

SCOTTISH OYSTERS

£3 each

*au naturel
chilli and lime
gf and df available*

FRUITS DE MER

*Crab rilette, smoked mussels, oyster au naturel, smoked scallop, butter poached lobster tail – **£28.50**
gf available*

S T A R T E R S

CHARCUTERIE

*Venison chorizo, black tea smoked duck, pork & green pepper salami, chicken liver parfait – **£12.50**
gf available*

SCALLOPS

*Seared hand dived Sconser scallops, white chocolate, hazelnut, lovage – **£17**
gf*

TARTARE

*Dry aged steak tartare, horseradish vinaigrette, dulce cured egg yolk, crostini – **£11.95**
df*

COURGETTE & GREEN BEAN SALAD

*soya labneh, radish sauce – **£7.50**
gf and df available*

SOUP OF THE DAY

*Artisan Bread, Orkney butter – **£6.95**
gf available*

gf- gluten free, df- dairy free, v-vegan, vg-vegetarian
please inform servers of any allergies

CHARGRILL



M A I N S

Includes two accompaniments

800g dry aged ribeye of beef on the bone

black truffle butter – £80

gf

200g dry aged fillet of beef,

miso glazed Roscoff onion – £40

gf

Wild hake fillet

crispy oyster, celeriac – £26

Roasted pork loin, king oyster

mushroom, creamed spinach – £19.50

gf

Marinated tofu, pickled horseradish

pink ginger – £18.50

gf, v

Watermelon steak, date pure

green apple – £17.50

gf, v

A C C O M P A N I M E N T S

Additional accompaniments – £5

Belgian endive, orange vinaigrette, burnt grapefruit

gf, v

Puy Lentil ragout, fermented radish,
fennel, Sichuan pepper

gf, v

Blue Murder millefeuille, rocket & heritage
beetroot salad

vg

Bacon & white onion creamed potato,
shallot, chive

gf

Grilled fine green beans, green garlic & mustard
emulsion, green pistachio, preserved lemon rind

gf, v

Baby gem, toasted buckwheat, lovage dressing

gf, v

Dunvegan crab croquette,
lobster mayonnaise, caviar

gf

Exotic mushrooms cooked in hazelnut butter, aged
Isle of Mull cheddar, honeyed garlic

gf, v

Heirloom cherry tomato, burnt tomato
ketchup, olive tapenade

gf, v

Hand cut chips, truffle, parmesan

gf, v

Should you have any allergies or dietary restrictions, please notify
your server and we will guide you through the menu.

All prices are inclusive of VAT at 20%.

A discretionary service charge of 10% will be added to your bill.

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