# 19

### 3 plates for 18.00, 5 plates for 28.00

Padrón peppers, Blackthorn sea salt (ve) 6.00 183Kcal

Scottish rarebit, leeks, smoked haddock 8.00 628Kcal

Wild mushroom & truffle arancini, aged Parmesan (v) 7.00 <sup>561Kcal</sup>

Grilled tiger prawns crostini, spicy mayonnaise 9.00 280Kcal

St James smoked salmon, dill, red onion, baby capers, lemon (gf) 9.50 221Kcal

Little Picardy Scotch egg, 'nduja sausage, brown sauce 8.00 <sub>625Kcal</sub>

Haggis bon bons, whiskey mayonnaise 8.00

Freshly baked Cumberland sausage roll, piccalilli 8.00 599Kcal

Super greens salad, avocado green goddess dressing (ve) (gf) 7.50 354Kcal



## Grazing Boards

Kitchen open until 9pm

**Charcuterie -** Serrano jamon, salchichon, chorizo picante, with house pickles & our sourdough focaccia 15.00 707Kcal



**Cheese -** Farmhouse cheddar, Morangie brie, Blue Murder, Glazert goats cheese, served with Arran apple chutney, and oat cakes (v) 13.00 <sub>672Kcal</sub>

### Sides

Skin on fries, Blackthorn sea salt (ve) 4.00

Skin on fries with truffle & aged Parmesan (v) 5.00 594Kcal

Olives (ve) (gf) 3.00

# Something Sweet

Chocolate tart (v) 6.00

260Kcal

+ whipped Caledonian cream (v) 0.25

Little Picardy knickerbocker glory, Scottish raspberries, cranachan (v) 7.00

Plum and almond tart (v) 6.00 383Kcal

Macarons (v) 6.50

446Kcal

Selection of Jude's ice cream (v) 5.25

198Kcal

While we take thorough precautions to minimize the risk of cross contamination, all our food is prepared in a kitchen where nuts, gluten & other allergens are present, therefore we cannot guarantee a completely allergen free environment. If you have a food allergy, please let a member of our staff know before ordering. Scan the QR code for full allergen information.

