



Thursday 20th August

BAR NIBBLES

Homemade Focaccia, *Tomato butter*- 5 (V)
Nduja Sausage Roll, *Lemon & Basil Aioli* – 7.5
Beef Shin Croquettes – *wood smoke sauce* – 8
English Pea & Broadbean Smash, *Whipped Ricotta, Mint, Charred Sourdough* – 9 (V)
Togarashi Spiced Scotch Egg, *katsu ketchup* – 9
House-made Biltong– *Sliced to Order,*
(*We Use Chef Yolandie's Traditional South African Method with Coriander & Black Pepper*) – 6.5 (GF)

STARTERS

Crispy Pork Belly and Rye Bay Scallop – *Hazelnut Butter, Kohlrabi, Crispy Seaweed* – 13.50
Crown Fried Chicken – *Buttermilk marinade & house spice mix* – 12
Chargrilled King Prawns – *Chilli, Garlic, Lemon, Sourdough* – 11
Homemade Chicken Liver Parfait – *Spiced Pear Chutney, Brioche Toast* – 15
Cod & Prawn Fishcake – *Warm Tartare Sauce, Watercress* – 11
Chicken Caesar Salad - *White Anchovy, Pancetta, Gem Lettuce, Garlic Croutons, Pecorino* - 11

MAINS

The R&C Fish and Chips – *Battered Whiting Fillet, Crushed Minted Peas, Tartare Sauce, Lemon* – 20 (GF)
Barbequed Lamb Rump – *Spiced Aubergine, Apricot Harisa, Smoked Yoghurt, Young Leeks* – 28 (GF)
Roast Corn Fed Chicken Breast - *Black Pudding & Potato Terrine, Wild Garlic, Chicken Butter Sauce* - 24
Seared Tuna Loin Steak Nicoise Salad – *Soft Boiled Egg, New Potatoes, Green Beans, Cherry Tomatoes, Olives, Herb Dressing*– 22.50
Pan Roast Sea Trout – *Jersey Royal Potatoes, Crayfish & Sorrel Butter Sauce* – 24 (GF)
Kedzlie Farm Prime British Beef Burger – *Gem Lettuce, Tomato, Truffled Brie, Peppercorn Mayo* – 19.5
British 8oz Flat Iron Steak – *Triple Cooked Chips Watercress and Pickled Shallot Salad*– 24 (GF)

Sauces: *Peppercorn, Blue Cheese, Roasted Tomato Butter* – 3

Our beef comes from our own Kedzlie Farm in the Scottish Borders, where Charolais, Limousin and native Luing cattle are raised on natural pasture and grains. Carefully dry-aged in house for exceptional tenderness and rich, nutty flavour — a true farm-to-fork experience from our fields to your plate.

SIDES

Triple Cooked Chips or Skinny Fries - 6 (VG, GF) *Garden Side Salad, honey & mustard dressing* 5 (GF, V)
Crispy Potato & Black Pudding Terrine, Tarragon Emulsion - 6
Chargrilled Hispi Cabbage, Chilli, Garlic, Crispy Onion 5 (GF, V)
Tenderstem Broccoli, Smoked Yoghurt, Pecorino, Toasted Almond 6 (GF, V)

A 12.5% service charge will be added to your bill. Please inform us of any allergies when ordering.