

The Causeurie

Nibbles

Seasonal house-made Pickles & Gordal Olives	£8	Jan's homemade bread selection with butter	£6
Roasted & smoked Almonds	£8	Crispy Panko crumbed Prawn Tails	£9
Hummus dip (to go with your bread &/or olives)	£6	Cantabrian Boquerones (Anchovies)	£8

Cocktails

Glass of House Bubbly	£10	Espresso Martini (Cold Espresso, Kahlua, Vodka)	£10
Bellini (White Peach juice & Bubbly)	£10	French 75 (Champagne, Gin, Lemon, simple syrup)	£15
Negroni (Vermouth, Gin, Campari & Orange)	£12	Sbagliato (Bubbly topped off with Negroni)	£12

Starters & Mains – Lunch & Dinner

Starter Main

Zanetti style Burrata, San Marzano Tomatoes, Avocado, fresh Basil and Extra Virgin Olive Oil	£14	£24
Crispy Cod Belly, sauteed Savoy Cabbage & Peas, buttered Rooster Potatoes, Lemon & Capers	£14	£24
House made Hummus, Pickled Vegetables, Smoked Paprika, Extra Virgin Olive Oil & Focaccia	£12	£24
Crumbed Prawn tail Taco, Pico de Gallo, Rocket leaves, Sour Cream, Coriander & Rosé Onions	£16	£26
Plancha seared Scottish Ribeye steak, Café de Paris Butter, crispy baby Potatoes & Rocket leaf salad		£28
Red Wine braised Beef Cheek, mashed Rooster Potatoes, Caramelised Onions, Carrots & Greens		£26
Panko crumbed Monkfish Cheeks with Peri-Peri & Lime Mayonnaise, Rocket leaves and Lemon	£15	£26
Roast Vadouvan spiced Crapaudine Beetroot, Forelle Pear, hung Yoghurt, toasted Walnuts & Mint	£14	£24
Shetland Island Monkfish Loin, Samphire, Potatoes, Lemon, Capers & Vermouth Butter sauce		£26
Pan fried Lambs Liver, mashed Potatoes, caramelised Onions, crispy Bacon & Red Wine jus	£16	£24
Isle of Mull Dived Scallops, Orange Butter Sauce, whipped Rooster Potatoes & sautéed Greens	£16	£26
Butternut & Ricotta Ravioli with Sage Butter and freshly grated Parmigiano Reggiano	£14	£24

Side Orders Seasonal Vegetables *or* Seasonal Potatoes *or* Seasonal side Salad £4 each

Something Sweet (choose from the counter or below)

Baked Chocolate Pudding, Smoked Sea Salt, Casablanca Double Chocolate Ice Cream	£12
Passion Fruit & Mango Pavlova	£9
Baked South African Malva Pudding (Apricot & Orange) served with Mascarpone Ice Cream	£9
Affagato, homemade Madagascan Vanilla Bean Ice Cream & Double Espresso	£8
Lemon Sorbet/Casablanca Chocolate Ice Cream/ Mascarpone Ice Cream (2 scoops)	£8
Jan's delicious homemade Chocolate Truffles (2)	£4
Tea (pot), Coffee (all double shots) and Infusions,	£4

Please note; we do not have a children's menu, but rather choose to treat them & feed them like young adults

Allergen Alert

Please note that we have a very small kitchen & one chef! Whilst every care is taken to minimise food exposure to Allergens, (Gluten, Eggs, Nuts, Celery, Fish, Lupin, Sulphites, Mustard, Sesame, Soy, Dairy, Shellfish etc) we cannot rule this out a 100%. Please talk to either the chef or your server, should you have any concerns whatsoever.

A service charge of 10% will be added to all bills for all seated orders