

The Causerie

Nibbles (to enjoy whilst awaiting your food)

Seasonal house-made Pickles & Gordal Olives £8
Lightly smoked Italian Almonds £6
Jan's bread selection, hand rolled butter £6 (for 2)

Cantabrian Boquerones (Anchovies) £8
Creedy Carver Duck Heart skewers, Satay sauce £6
House-cured Beef Biltong £10

The Main deal (12 noon onwards)

1/2 portion Full portion
Starter Main

Heirloom Tomato, Cucumber, Rocket & Mint with grilled Halloumi & toasted Sunflower seeds	£14	£24
Roast Partridge breast & Comice Pear salad with toasted Walnuts & Extra Virgin Olive Oil	£15	£25
Lobster & Shellfish Bisque, Cognac, Cream, The Causerie bread & butter	£12	
Sauteed locally foraged Mushrooms with Garlic & herb Butter on toasted Causerie bread	£14	£24
Salt baked Ruby Beetroot, Horseradish, Walnuts, Greek Feta, seasonal pickles & Sesame Zatar	£14	£24
Orkney Island Scallops, soft buttered Potatoes, julienne of Vegetables & Garlic, herb butter	£18	£28
Free Range Chicken Schnitzel Parmigiana, creamed Potatoes and panfried seasonal vegetables		£25
Panko coated crispy Scottish Monkfish Cheeks, Peri-Peri Mayonnaise, Rocket leaves & Lemon	£16	£26
Beef Fillet, cracked Black Pepper & a Whisky Cream sauce, sautéed vegetables & crisp Potatoes		£32
Roast Cape Malay spiced Monkfish, Pineapple Chutney, fresh Mint, Coconut & Lime Rice	£16	£26
Barolo braised knuckle of Scottish Hill Lamb, Tomato, Autumn vegetables & soft buttered Potato		£28
Pan fried Lambs Liver, Bacon, fried Onion gravy, buttered Potatoes & seasonal vegetables	£15	£25
Linguine, hand-picked white Crab Meat, fresh Parsley, Lemon zest, a hint of Chilli & Olive Oil	£16	£26
Pan fried Perthshire Venison Loin, Chanterelle Mushrooms, Potatoes, autumnal vegetables & pan juices		£28

Side Orders Seasonal Vegetables or Side Salad or Baby Potatoes £4
Dauphinoise Potatoes £6

Something Sweet (choose from the counter or below)

Windfall Apple and Berry Crumble with Vanilla Bean Ice Cream	£9
Baked South African Malva Pudding (Apricot & Orange) served with Vanilla Bean Ice Cream	£9
Crème Catalana	£9
Chocolate & Hazelnut Torte with 80% Cocoa & Casablanca Chocolate Ice Cream	£9
Affagato, homemade Vanilla Ice Cream & Double Espresso	£8
Apple Sorbet/Casablanca Chocolate Ice Cream/ 2 scoops	£8
Tea (pot), Coffees (all double shots), Infusions,	£4
Alcohol Coffees (Whisky/Kahlua/Cointreau/Brandy)	£10

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) we cannot rule this out a 100%. Please talk to either the chef or your server, should you have any concerns whatsoever.

Minimum food spend of £30 p/p is required at dinner please

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