the black grape

APÉRITIFS

sour grapes 2.0 / **£12.0**
moskovskaya vodka | sauternes | verjus | black grape

pink passionfruit negroni
caorunn gin | campari | sipello gooseberry aperitif | el bandarra rose | passionfruit / **£12.5**

RAW

lindisfarne oyster, **£12.5 / £25.0**
house hot sauce & shallot mignonette *(3 or 6)*

steak tartare, / **£15.5**
horseradish, capers & crème fraîche

tuna carpaccio, / **£14.5**
anchovy, lemon & katsuobushi

SNACKS

gordal olives, / **£5.0**
rosemary, lemon & chilli

haggis sausage roll, / **£8.5**
brown sauce

company bakery sourdough, / **£5.5**
rosemary butter

SMALL PLATES

whipped ricotta, sun dried tomato & pistachio / **£11.0**

hummus, roast pumpkin & toasted seeds / **£11.0**

roast chicken croquettes, tarragon & lemon aioli / **£11.5**

nduja scotch egg, basil aioli / **£14.0**

wild mushroom spring roll, pickled shimeji & black garlic / **£13.5**

truffled cheese agnolotti, cavolo nero & crispy brassica / **£16.5**

MEAT & GAME

chicken yakitori, / **£17.5**
togarashi & sesame

venison haunch, / **£27.5**
salted plum & celeriac

seared steak, / **£24.5**
peppercorn sauce & rosemary sourdough crumb

SEAFOOD

crispy parmesan prawns, / **£17.5**
garlic butter & lemon aioli

roast scallops, / **£21.0**
cauliflower, candied walnut & chicken butter sauce

plaice veronique, / **£23.5**
tarragon & lemon butter

SIDES

bitter leaf salad, blue cheese & walnut / **£5.5**

buttered winter greens, pickled cabbage & hazelnut / **£5.5**

triple cooked chips, sea salt / **£5.5**

hasselback potatoes, garlic & parmesan cream / **£6.0**

please ask your server if you have any allergy or dietary requirements. please be aware our kitchen does contain nuts & other allergens. full allergen menu available on request.

small plates, wine & good times