the black grape

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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)*

beef carpaccio, / **£15.5**
truffle aioli, shallots & parmesan

loch etive sea trout, / **£14.5**
grapefruit & creme fraiche

SNACKS

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

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

company bakery sourdough, / **£5.5**
caramelised onion butter

SMALL PLATES

whipped ricotta, sun dried tomato & toasted seeds / **£11.0**

hummus, charred radicchio & roast beets / **£11.0**

mull cheddar croquettes, burnt onion / **£11.0**

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

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

bbq flatbread, coal roasted peach, pesto & pistachio / **£15.5**

MEAT & GAME

chicken schnitzel, / **£17.5**
togarashi butter, katsu & pickles

lamb rump, / **£22.5**
bbq kofta, lamb fat fondant & roast lemon

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

SEAFOOD

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

hand dived scallop, / **£20.5**
roast cauliflower, walnut & champagne butter sauce

roast hake, / **£21.5**
mussels, pancetta & cannelini bean

SIDES

bitter leaf salad, candied walnut, orange & maple / **£5.0**

roast courgette, red pepper romesco / **£8.5**

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

smashed new potatoes, spring onion & herby garlic butter / **£5.5**

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