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Organic Prosecco £7

Lind & Lime Gin & tonic £6

Chicken liver pate, homemade chutney, toasted sourdough £8

Skipness Hot Smoked salmon, cucumber & fennel £8

Crispy squid, sriracha mayo, lime £8

Tenderstem broccoli, honeyed almond, feta, red pesto £7

Pumpkin seed hummus, olive, toasted seeds, sourdough crisp £6.50

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Chicken breast, roasted beets, crispy kale, buttery mash £16

6 hr cooked beef short rib, chunky chips, watercress, parmesan, truffle oil £17.9

Sea bass fillet, chickpea tagine, lime & coriander £1

Scottish Borders Ribeye steak, chips, peppercorn butter, green salad £25

Roasted cauliflower, tomato and spinach pearl barley risotto £14

LeftField Hot Seafood Platter: lobster, oysters, clams, mussels, squid £65 (24hr pre-order)

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Dark chocolate mousse, caramelized baby figs, honeycomb £7.5

Boozy Affogato £7.5

Creme brulee, lemon shortbread £7

Ian Mellis cheese, spiced pickled pear, artisan biscuits £8.50

Please inform us of any allergies

Discretionary 10% service charge for tables of 6 and over