

TO SNACK

Homemade Bread £5 DG/GF
salted butter

Mixed Olives & Chilli Rice Puffs £4.50 VG/DF

Haggis bonbons £6
fruity brown sauce

TO START

Soup Of The Day...£9 DF/GF*/VE
Freshly made roll

North Sea Scallop...£17 GF/DF*
smoked bacon jam, cauliflower, puffed pork skin

Venison Carpaccio...£12 DF
tarragon emulsion, blackberries, frisse, sourdough crust

Wild Mushroom Arancini...£13 VE
black truffle, parmesan



TO FOLLOW

Duck Breast...£30 GF
confit duck leg, pomme anna, roasted onion, cavolo nero

Pan Fried Hake...£30 GF
White bean and chorizo, with crispy potato, fennel

Templar Burger...£20
smoked cheese, streaky bacon, homemade burger relish, lettuce, tomato, gherkin, french fries

Caramelised Shallot & Brie Tart...£19 VE
bitter leaves, aged balsamic, pickled shallots

10oz Ribeye Steak...£40 GF
field mushroom, plum tomato, dressed leaves, hand cut chips. (peppercorn sauce or red wine jus +£3.50)

Sides:

Triple Cooked Chips £5 VG/GF/DF

Parmesan & Truffle Fries £6 VE/GF

Crispy Tenderstem Broccoli £6 GF/VE
Dukkha, lime, crème fraiche

Caesar Salad £7 VE

Allergy Glossary

Food Dishes with * can be adapted to allergy requirements

Gluten Free – GF

Vegetarian – VE

Dairy Free – DF

Vegan - VG

A 10% service charge has been added to your bill.

This is split appropriately between ALL members of the team, both front and back of house.