

lunch / 2 courses £18.95 / 3 courses £21.95

appetizers...

Soup of the day / GF

Crispy salt & chilli calamari / Thai dipping sauce / pak choy / sesame / F

Beetroot tartare / capers & shallots / beetroot yoghurt / wasabi / apple / VG / GF

Crispy Scotch Pork Belly "Kewali" / hot & sour radish / pickled cucumber / cumin yoghurt / P / GF

Thai Chicken salad / pickled daikon / peanuts / mint / coriander / sesame & miso dressing / N

main courses...

Scottish Salmon Fillet / braised daikon / seasonal vegetables / / tomato, tamarind & chilli broth / F / GF

Aromatic Chicken Breast / kung po fluid gel / roasted peanut & lemon grass sauce / pak choy / soy glazed wild mushroom / Gf / D

Crispy Marinated Tofu / mint / coriander / toasted nuts / pickled radish / pickled carrot ribbons / Seaweed / Sesame Dressing SE / D / E

Vietnamese Style Fried Soft Shell Crabs / hot & sour dipping sauce / baby gem lettuce / Thai basil / shiso / sticky rice / SF

Scottish Rump Steak / miso & cauliflower purée / salt & chili Shallots / king oyster mushroom / sesame / D (£3.95 supplement)

desserts...

Tonka bean panna cotta / passion fruit gel / micro basil / E / D

Sticky toffee pudding / toffee sauce / vanilla ice cream / E / D

Eton Mess / Chantilly cream / fresh strawberries / E / D

Crème brûlée / poached rhubarb / rhubarb sorbet / shiso / shortbread crumb / E / D

A selection of ice creams & sorbets (please ask your server for today's choices) / GF / D / E

Selection of cheeses / chutney / oatcakes E / D (£4.95 supplement)

Dietary Requirements & Allergens...

A - Alcohol / D- Dairy / E- Eggs / VG – Vegan / V – Vegetarian / F – Fish / SF – Shellfish /
GF – Gluten Free / N – Nuts / P – Pork / Se – Sesame

The kitchen contains nuts. Please advise your server of any allergies or dietary requirements
