

# SUGAR



# BOAT

**Jamon Serrano - hand carved with caperberries, olives and cornichons & bread 9.5**

----- STARTERS -----

- Soup of the day with sourdough 6.5
- Trotters & bacon on beef dripping toast 7.5
- Confit sea trout with caper & anchovy dressing 8.5
- Charred smoked haddock, pressed potato terrine, saffron sauce 7.5
- Pappardelle pasta, beef ragu, grated parmesan 8.5/12.50
- Watermelon, feta & cucumber, tomato dressing 7.5
- Whole roast spatchcock quail, romesco sauce 7.5
- Country terrine, pickles, toasted sourdough 7.5
- Burrata, fresh figs & olive oil 9.5

----- MAINS -----

- Pork loin, roast salsify, braised chard, apple sauce 15.5
- Pan-fried cod, charred broccoli, new potato, XO sauce 17.5
- Potato gnocchi, roast courgette, broad beans & bitter leaves 13.5
- Beef burger with bacon, cheese, house pickle, lettuce & tomato with fries 12.5
- Grilled piece of beef, roast sand carrot, hispi cabbage & 'nduja, buckwheat 18.5
- Roast French chicken, confit leg, sweetcorn & tarragon relish 17.5
- Cumin roasted aubergine, courgette & red peppers, feta 10.5
- Stone bass, braised fennel, fish velouté, hazelnuts 16.5

----- SIDES -----

- Fries 3.5
- Hand cut triple cooked chips 4.5
- Broccoli and kale salad, house dressing 3.5
- Tomato salad, house dressing 3.5
- Charred hispi cabbage 3.5
- Bread & butter 2.5 per board

----- DESSERTS -----

- Ecclefechan tart, clotted cream 7
- Almond and greengage plum millefeuille 7
- Classic clafoutis, salted caramel ice cream 7.5
- Pistachio cake, white chocolate cream, raspberry 7
- Golden syrup sponge and vanilla custard 7
- Warm chocolate mousse with pralines 7
- Selection of george mewes' cheeses, highland oaties 3 for 7.5 / 5 for 12

Food allergies and intolerances: some of our foods may contain allergens. Please speak to a member of staff for more information.

All prices include VAT. Service is not included.