

The Devil's Advocate

Starters

Soup of the day
£5

Serrano ham & sourdough toast, romesco & Provencal olives
£8.5

White crab & roast salmon cake, sorrel & wild garlic puree
£9

Sweet potatoes & chick pea fritters, coconut spiced puy lentils
£7

Sauteed wild mushrooms, garlic puree & rosemary croutons
- Pan-fried chorizo £8.5
- Wilted spinach & golden cross £7.5

Crispy Stornoway black pudding, blue murder, curried raisins & apple salad
£8.50

Mains

Fillet of cod, Jerusalem artichoke puree, charred purple sprouting broccoli, capers & lemon
£20

Ras el hanout tabbouleh, pomegranate, rose harissa yoghurt & toasted seeds
- Guinea fowl £18
- Butternut squash, confit red onions & soft sheep milk cheese £13

Lamb neck fillet, roast red pepper & chick pea, sun dried tomatoes, garlic & olive salsa
£18.50

Pan fried pork chop, sauteed sweet potatoes & chorizo, crispy kale, caramelized apples
£19

Beetroot tarte Tatin, toasted seeds, goat cheese & heritage tomato salad
£16

All Sides £3.5

Garlic & lemon new potatoes

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Sesame soy spring greens

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Wild garlic fries

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Ras el hanout tabbouleh

Dirty peppercorn chips

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Chorizo, manchego & chilli chips

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Truffle & Parmesan chips

-
Hand cut chips

Please advise us of dietary requirements
Allergen information available, please ask

Grill

John Gilmour 28-day dry aged ribeye, grilled butternut squash, rocket & roast cherry tomatoes
£26

Garlic & rosemary picanha, buttered spring greens, oven roast portobello mushroom
£22.5

Spatchcock poussin, pickled vegetables, sauteed pak choi
£21

28-day dry aged T-bone steak, chick pea puree, purple sprout broccoli
£34

Salmon darne sesame soy & baby vegetables
£21

- Bearnaise

- Peppercorn

- House butter

- Chili jam