

The West Deck

Nibbles

- GREAT GLEN VENISON CHARCUTERIE** // House Pickles 12
OYSTERS // Baby Carrot Vinegar 5 each
GORDAL OLIVE TAPENADE // 6
SOURDOUGH // Selection of Butters: Cultured, Seaweed, Marmite 6.50
SMOKED MARCONA ALMONDS // 6

Sharing Plates

- OLD COURSE FRIED CHICKEN** // Shichimi, Lime 16
CRAB SALAD // Radish, Sorrel Sauce 17
STEAK TARTARE // Caviar, Bone Marrow 22
LOBSTER ROLL // Baby Gem, Brown Butter Beurre Blanc, Fries 39
GRILLED ASPARAGUS // Endive, Lanark Blue 14

Sides

- BITTER LEAF SALAD** // 7
TRUFFLE & PARMESAN FRIES // 7
CHARRED BROCCOLI // 6

Desserts

- PERTSHIRE STRAWBERRY & MADAGASCAN VANILLA PAVLOVA** // 12
SELECTION OF ICE CREAM & SEASONAL SORBETS // 2.50 Scoop
SCOTTISH CHEESE SELECTION // 14

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Cocktails

- PAR FOUR** // Crème de Fraise, Green Chartreuse, Lime, Vanilla, Egg White 15
- WATERMELON MARGARITA** // Casamigos Blanco, Giffards Watermelon, Lime, Agave, Salt 16
- CUCUMBER & ELDERFLOWER SPRITZ** // Hendricks, St Germain, Prosecco, Soda 13
- EAST COAST ORIENT** // Ciroc, Giffard's Lichi-Li, Lemon, Honey, Lavender Bitters 14
- BARTENDERS BLUFF** // Brugal Blanco, Flor De Cana 18yr, lime, sugar, mint, kiwi 15

Champagne

- 001 LAURENT-PERRIER LA CUVÉE** // 19.50 / 105

White

- 122 TERRAZAS DE LOS ANDES** // Chardonnay 2022 16.25 / 23 / 69
- 091 POUILLY-FUMÉ** // Domaine Bonnard 2022 17.50 / 25 / 74
- 077 CHABLIS 1ER CRU** // Fourchau Me Colombier 2021 23.25 / 33 / 99

Red

- 383 TERRAZAS DE LOS ANDES** // Select Malbec 2019 15.50 / 22 / 66
- 296 GIGONDAS OMAINE LE CLOSE** // Des Cazaux 2020 18.75 / 27 / 80
- 357 AMISFIELD OTAGO** // Pinot Noir 2020 22.75 / 33 / 97

Rosé

- SYRAH ROSÉ** // 'Elixir' Bruno Andreau 2022 14.25 / 20 / 60