

## SHARERS

- CHARCUTERIE TO SHARE (GF)**  
 Selection of meats, pickles, pâté, olives. . . . . £14.95
- BAKED SOURDOUGH BREAD**  
 With garlic butter, gruyere, olives. . . . . £7.95
- SELECTION OF CHEESE**  
 Olives, pickles, grissini, chutney, toasted sourdough . . . . £13.95
- BREAD & BUTTER.** . . . . . £2.50
- OLIVES** . . . . . £4.00

## STARTERS

- SOUP DU JOUR (V)** . . . . . £3.95  
 Homemade soup of the day
- FRENCH ONION SOUP**  
 Gruyere croutons. . . . . £5.95
- CALAMARI**  
 Basil, lemon, chipotle aioli . . . . . £7.95
- MOULES**  
 Mariniere or Masaman curry, sourdough bread . . . . . £8.95
- CHICKEN LIVER PARFAIT** . . . . . £6.95  
 Smooth chicken liver parfait served with chutney
- HAGGIS SPRING ROLL**  
 Turnip puree, crab apple, peppercorn sauce . . . . . £7.95
- PRAWN COCKTAIL**  
 Marie Rose sauce, salad and sourdough bread . . . . . £7.95
- BLACK PUDDING & POACHED EGG**  
 Chorizo crumb . . . . . £6.95
- PRAWN OR CHICKEN TEMPURA**  
 Chimichurri, tomato salsa . . . . . £8.95
- VEGETABLE TEMPURA (V)**  
 Chimichurri, tomato salsa . . . . . £7.95
- WILD MUSHROOM BRUSHCETTA (V)**  
 Balsamic glaze . . . . . £6.95

## SIDES

- FRITES** . . . . . £2.95
- PARMESAN & TRUFFLE MAYO FRITES** . . . . £3.50
- SPICY MAYO & CRISPY SHALLOT FRITES** . . £3.50
- HOUSE SALAD.** . . . . . £3.50
- BEETROOT & TOMATO SALAD** . . . . . £3.50
- CAULIFLOWER CHEESE** . . . . . £3.50
- CREAMED MUSHROOMS** . . . . . £3.50
- CABBAGE & BACON** . . . . . £3.50
- MASHED POTATOES.** . . . . . £3.50
- BREAD & BUTTER.** . . . . . £2.50
- OLIVES** . . . . . £4.00

**PLEASE ASK YOUR SERVER FOR TODAYS SPECIALS**

## DESSERTS

- STICKY TOFFEE PUDDING** Vanilla ice cream . . £6.95
- CRÈME BRULEE** . . . . . £6.95
- TRIO OF ICE CREAM** . . . . . £5.95
- CHEESE BOARD.** . . . . . £8.95

## MAINS

- STEAK FRITES (GF)** . . . . . £14.95  
 Flattened rump steak, Café de Paris or peppercorn sauce,  
 flat cap mushroom, vine tomatoes, served either pink or well done  
*Add garlic butter king prawns* . . . . . £5.00
- 8OZ RIB EYE STEAK (GF)** . . . . . £23.95  
 Café de Paris or peppercorn sauce, flat cap mushroom,  
 vine tomatoes . . . . .  
*Add garlic butter king prawns* . . . . . £5.00
- ÇA-VA BURGER (GFA)** . . . . . £11.95  
 Two beef patties on a brioche bun with tomato, baby gem, frites  
*Add bacon or cheese, each* . . . . . £1.50
- CAJUN SPICED CHICKEN BURGER.** . . . . . £12.95  
 Buttermilk chicken on a brioche bun with tomato,  
 baby gem, frites
- STEAK & MERLOT PIE.** . . . . . £14.95  
 Market vegetables and choice of frites,  
 mashed or roasted potatoes
- BEEF STROGANOFF** . . . . . £15.95  
 Jasmine rice (Veg alternative available).
- BRAISED PORK BELLY.** . . . . . £13.95  
 Confit potatoes, charred leeks and carrot puree
- CHICKEN SUPREME.** . . . . . £14.95  
 Mashed potatoes, haggis bon bons, peppercorn sauce
- CHICKEN MEUNIER** . . . . . £14.95  
 Linguine, fresh tomato sauce
- PERONI BATTERED HADDOCK** . . . . . £12.95  
 Frites, lemon, tartare sauce, minted peas
- MOULES FRITES.** . . . . . £14.95  
 Mariniere or Masaman curry, sourdough bread
- PAN SEARED SEA BASS** . . . . . £14.95  
 Jasmine Rice, wilted greens, Thai sauce, tomato salsa.
- MONKFISH CHEEK CURRY** . . . . . £14.95  
 Masaman curry, jasmine rice
- MAC N CHEESE (V).** . . . . . £10.95  
 Rich cheese sauce topped with brioche croutons, frites
- PASTA OF THE DAY (V)** . . . . . £12.95  
 Freshly Made. Please ask your server for details

## SALADS AND BOWLS

- HONEY GLAZED GOATS CHEESE (V)**  
 Beetroot & tomato salad . . . . . £10.95
- SMOKED SALMON OR CHICKEN BOWL (GF)** . £11.50  
 Crushed avocado, jasmine rice wilted greens, egg, spicy mayo
- CHICKEN OR PRAWN CAESAR SALAD (GFA).** . £10.95  
 Gem lettuce, croutons, pickled anchovies, egg,  
 parmesan, Caesar dressing
- THAI BEEF SALAD**  
 Mango, chilli sauce and peanuts . . . . . £11.50

## WHITE

175ml 250ml Bottle

**CA-VA SAUVIGNON BLANC** . . . . . 5.50 7.50 21.00

Floral elderflower notes with a touch of citrus.

**CA-VA CHARDONNAY** . . . . . 5.50 7.50 21.00

Fresh pineapple and banana met with a smooth, creamy mouth feel.

**TERRAMORE PINOT GRIGIO** . . . . . 6.00 8.00 24.00

Complex with notes of pear and white peach.

**ALBARIÑO LENDA** . . . . . 7.00 9.00 27.00

Great with seafood and a joy to drink.

**PICPOUL DE PINET** . . . . . 26.00

Crisp and refreshingly dry, with green citrus notes.

**LAWSON'S DRY HILLS SAUVIGNON BLANC** . . . . . 30.00

Complex array of characters from tropical fruit through to herbal. Lime and gooseberry flavours combine the crisp acidity and minerality.

**GAVI, TENUTE SAN LORENZO** . . . . . 32.00

Citrus flavour, round but with a touch of salt.

**CHABLIS DOMAINE VRIGNAUD** . . . . . 38.00

Crisp mineral, classically Chablis.

**SANCERRE HUBERT BROCHARD** . . . . . 40.00

Acidic and aromatic with a hint of gooseberry.

## RED

175ml 250ml Bottle

**CA-VA MERLOT** . . . . . 5.50 7.50 21.00

Stone fruits with a great herbal quality.

**CA-VA CABERNET SAUVIGNON** . . . . . 5.50 7.50 21.00

Deep purple in colour with plum fruit aromas, backed by blackcurrant flavours on the palate.

**FILET MIGNON CARIGNAN** . . . . . 6.00 8.00 24.00

Soft blackberries with a hint of chocolate.

**SANGIOVESE, COLLE DEL GELSO** . . . . . 6.00 8.00 24.00

Light cherry-scented, complimenting beautifully both beef and pork.

**MALBEC HANGER AND FLANK** . . . . . 7.00 9.00 27.00

Classic Argentinian Malbec, nose of pure blueberry and blackberry.

**PINOT NOIR ODD LOT** . . . . . 25.00

Fruity, fun and fresh.

**HEILAN COO SHIRAZ** . . . . . 26.00

Made in Oz for Scotch Beef.

**MONTEPULCIANO D'ABRUZZO PEMO** . . . . . 27.00

Cherries with a soft velvet finish.

**RIOJA RESERVA** . . . . . 32.00

Soft but full Rioja, traditionally made.

## ROSÉ

175ml 250ml Bottle

**WHITE ZINFANDEL COMPASS POINT** . . . 5.50 7.50 22.00

Red berries and fruity juice.

**CHEMIN DE PROVENCE** . . . . . 6.00 8.00 24.00

Classic Provence, beautifully pale with fresh raspberries and strawberries on the nose.

**MIRAVALE ROSE** . . . . . 34.00

The famous vineyard of Angelina Jolie and Brad Pitt presents this beautifully pale, petal-pink colour wine with bright nuances. On the nose, it exudes aromas of fresh redcurrants, rose and zesty lemon. It finishes with a refreshing acidity, minerality and a long, saline finish.

## CHAMPAGNE ET PROSECCO

125ml Bottle

**PROSECCO COL BRIOSO** . . . . . 5.95 26.00

Bright, straw yellow in colour with bags of fresh aromas and flavours. An extra dry, young wine perfect for all occasions.

**CHIMERE BRUT NV CHAMPAGNE** . . . . . 9.00 45.00

Light and delicate bubbles. Expressive fruit and white flower aromas, with an elegant and long finish.

**JOSEPH PERRIER CHAMPAGNE** . . . . . 9.95 55.00

Once a Rogano exclusive this fresh fruity Champagne has aromas of pear and red apple which lead to richer bread notes and a touch of biscuit.

**JOSEPH PERRIER ROSE CHAMPAGNE** . . . . . 65.00

Predominantly made from Pinot Noir with a touch of Cumières Rouge - a still wine made from Pinot Noir - this has delicate aromas of raspberries and blackcurrant alongside sensuous flavours of jam and marmalade.

## COCKTAILS

### CHAMPAGNE ET PROSECCO

**APEROL SPRITZ** Aperol, soda topped with Prosecco

*Or* Champagne . . . . . 8.50 14.50

**ELDERFLOWER SPRITZ** St.Germain, mint & soda topped

with Prosecco *Or* Champagne . . . . . 8.50 14.50

**SOUTHSIDE ROYALE** gin, Limoncello, lime & ginger

topped with Prosecco *Or* Champagne . . . . . 8.50 14.50

### THE REST

**THE DRUMSTICK** . . . . . £7.95

Vodka, Crème de Framboise, lime & cranberry

**PORNSTAR MARTINI** . . . . . £7.95

Vodka, passoa, lemon, passionfruit & pineapple

**ESPRESSO MARTINI** . . . . . £7.95

Vodka, Kahlua & fresh espresso

**FRENCH MARTINI** . . . . . £7.95

Raspberry vodka, Chambord & pineapple

**BRAMBLE** . . . . . £7.95

Whitley Neil gin, Crème de Mure & lemon

**NEGRONI** . . . . . £7.95

Plymouth Gin, Campari & Martini rubbino

**RASPBERRY GIN FIZZ** . . . . . £7.95

Raspberry gin, Crème de Framboise, lemon, egg white & soda

**COCONUT & PASSIONFRUIT RUM PUNCH** . . . . . £7.95

Rum, passoa, Kalani coconut rum, passionfruit, lemon, orange & pineapple

**CLASSIC MOJITO** . . . . . £7.95

Rum, lime, mint & soda

**CA-VA PINA COLADA** . . . . . £7.95

Bacardi, Kalani coconut rum, Valentini's ice-cream mix & pineapple

**MATAHARI** . . . . . £7.95

Tequila, Cointreau, St. Germain, lemon & fresh chilli

**WATERMELON MARGARITA** . . . . . £7.95

Tequila, watermelon, Cointreau & lime

**OLD FASHIONED** . . . . . £7.95

Woodford Reserve, Angostura Bitters, brown sugar & orange

### MOCKTAILS

**LAVENDER LEMONADE** . . . . . £4.50

Lavender, lemon & San Pellegrino limonata

**FRUIT SALAD** . . . . . £4.50

Apple, pineapple, cranberry, lime, passionfruit

**SOAPSTAR MARTINI** . . . . . £4.50

Passionfruit, lemon, pineapple & lemonade

**ELDERFLOWER & LIME (NO)JITO** . . . . . £4.50

Elderflower, lime, mint & soda