

HOT DRINKS

Flat white	£2.05
Long black	£2.05
Espresso / Double espresso	£1.65 / £2.05
Macchiato	£1.75
Cappuccino	£2.10
Caffè latte	£2.05
Hot chocolate / with cream	£2.05 / £2.25
Caffè mocha / with cream	£2.05 / £2.25
Iced green tea	£2.05
Highland latte with Columba cream liqueur	£3.95
Cointreau hot shot latte	£3.95
Organic teas – <i>English Breakfast, Earl Grey, ginger, green, berry, camomile & mint</i>	£1.85

*We apply a discretionary 10% service charge to all tables of 5 or more.
Vat at 15% is included*

STARTERS

Rick's fresh soup	£3.50
Shellfish bisque <i>aioli, croutons</i>	£4.25
Smoked venison carpaccio <i>shaved parmesan, truffle oil</i>	£6.75
Salmon & cured beetroot gravadlax <i>potato & cucumber salad</i>	£5.95
Chicken liver parfait <i>onion jam, charred brioche</i>	£5.25
Crab, avocado & rocket timbale <i>black sesame, chilli dressing</i>	£6.50
Pan seared scallops <i>garden pea purée, crispy pancetta</i>	£7.95
Gorgonzola, fresh fig & pear salad <i>walnut dressing</i>	£5.15

CRUSTACEA

Oysters	½ dozen £7.95 / dozen £14.50
Grilled tiger prawns <i>lemon mayonnaise, shallot butter</i>	½ dozen £6.95 / dozen £13.50
Dressed Eyemouth crab <i>charred ciabatta, mayo</i>	£9.95
Seafood platter – <i>poached salmon, tiger prawns, crab & oysters lemon mayonnaise, granary bread</i>	£14.50

All subject to market availability

PLATES TO SHARE

Charcuterie & cheese board <i>Italian hams, manchego & feta cheeses, bread, olive oil & balsamic</i>	£11.50
Baked mini Camembert <i>toasted brioche & berry conserve</i>	£11.50

MAINS

Line caught fish of the day	
Rick's main today	
Pan fried sea bass	£13.95
<i>sautéed rosevale potatoes, cèpe cream sauce</i>	
Honey glazed pork belly	£14.75
<i>apple, black pudding, mash</i>	
Griddled polenta with roasted vegetables	£11.75
<i>shaved parmesan</i>	
Pan roasted corn fed chicken	£14.50
<i>gnocchi & baby spinach</i>	
Roasted asparagus risotto	£11.95
<i>beetroot crisps</i>	
Roast lamb rump	£14.95
<i>sweet potato mash, rosemary jus</i>	
Roast Cod & crispy pancetta	£15.75
<i>Savoy cabbage & red wine jus</i>	

GRILLS

8 oz rib eye	£15.95
8oz oz fillet steak	£23.95
½ poussin	£13.50

Served with Béarnaise or peppercorn sauce, hand cut chips & watercress salad

SIDES

Creamed spinach	£2.75
Green beans with hazelnut dressing & parmesan	£3.25
Watercress, orange & avocado salad	£3.00
Rosevale baby potatoes, mint & crème fraîche	£ 3.25
Hand cut chips	£2.75
Fries	£2.75
Sweet potato mash	£2.75

DESSERTS

Chocolate fudge pudding	£4.95
<i>mascarpone cream</i>	
Thin & crispy 'upside down' apple tart	£5.50
<i>crème anglaise</i>	
Butterscotch cheesecake	£5.25
<i>hazelnut cracknel</i>	
Pink rhubarb meringue	£4.95
Cheese plate with oatcakes & onion confit	£5.95
<i>To share –</i>	
Whole baked camembert with toasted brioche & berry conserve	£9.95

We apply a discretionary 10% service charge to all tables of 5 or more. Vat at 15% is included