



Sunday All Day Menu

NV, Ruinart
Blanc de Blancs
£19 | £88

NV, Ruinart Brut
Champagne, France
£17 | £70

NV, Ruinart Rosé
Champagne, France
£19 | £88

IAIN'S BLOODY GOOD MARY

Belvedere Vodka, homemade spiced tomato juice, pickled jalapeño, sun dried tomato, and green olive
£8.50

STARTERS

ORKNEY SCALLOPS
With nduja butter
and seaweed pesto
2pcs £21

BUTTERHEAD SALAD
Butterhead and datterino tomato
salad with blood orange, rhubarb
and pickled red onion
£12

N25 OSCIETRA CAVIAR
with crème fraîche
and herb blinis
30g for £57

GRILLED ARGENTINIAN
RED PRAWNS
butterhead salad, datterino
tomatoes, pickled red onion
3 pcs £18 | 6 pcs £34

IAIN'S SUNDAY ROASTS

HERITAGE
CAULIFLOWER
chickpea and bean stuffing
£31

CUMBRIAN
CHICKEN
with bread sauce
£39

HEREFORD
BEEF
with horseradish sauce
£44

HERDWICK LAMB
LEG AND SHOULDER
with herb pesto, mint sauce
£41

Our signature roasts are thoughtfully prepared and served with a Yorkshire pudding, glazed heritage carrots, hispi cabbage, crisp beef fat roast potatoes, and sausage stuffing. Accompanied by a rich home-made gravy
A refined take on a beloved classic.

DUKE OF BEEF
WELLINGTON

£69 to share

add two roast trimmings for £9.50pp

Our Beef Wellington is wrapped in a herb crepe, wild mushroom and chicken duxelle, Bayonne ham & English mustard.

SHARING
ROAST

£49pp - 2 courses

Roast chicken, Hereford beef and Herdwick lamb leg and shoulder with herb pesto and all the trimmings

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Your selection of any dessert each

PREMIUM GRILL SELECTION

FILLET OF WILD
SEABASS 200g
£35

DOVER SOLE 500g
with chardonnay white
wine and chive sauce
£48

GRILLED ARGENTINIAN
RED PRAWNS
6pcs £34

to share
BELTED GALLOWAY
RIB OF BEEF
1.2kg
£89 for two

to share
BELTED GALLOWAY
CHATEAUBRIAND
400g
£89 for two

HEREFORD
RIB-EYE 250g
£42

SURF & TURF BEEF FILLET AND
ARGENTINIAN PRAWNS
£65

BELTED GALLOWAY
FILLET 200g
£48

Personalise any grill dish with our signature roast trimmings - £9.50

Béarnaise Sauce £3

Peppercorn Sauce £3

Chimichurri Sauce £3

Smoked Bone Marrow Sauce £3

SIDES

Smoked Bone Marrow £6

Cauliflower and leek cheese £7

Grilled padron peppers, black pepper & soy dressing £6.50

Butterhead salad, datterino tomatoes, pickled red onion £5.50

Beef fat roast potatos £6.50

Hispi cabbage with black pepper & soy dressing £7

Seared Foie gras with blackcurrant £9.50

French fries £6.50 Add truffle mayonnaise £2

Sunday

All Day Menu

BLOODY MARYS

IAIN'S BLOODY GOOD MARY

Belvedere Vodka, homemade spiced tomato juice, pickled jalapeño, sun dried tomato, and green olive
£8.50

A BLOODY SHAME

Homemade spiced tomato juice, pickled jalapeño, sun dried tomato, and green olive
£6.50

SIGNATURE COCKTAILS

CHEYNE ROSE

Vodka, Rose Liqueur, Lychee Juice, Lemon Juice, Egg White & Bitter
£9.50

BURNT PEAR OLD FASHIONED

Pear Infused Bulleit Bourbon, Angostura Bitters and Brown Sugar
£10

ELDERFLOWER MOJITO

White Rum, Elderflower, Lime and Soda Water
£9.50

MEZCAL PICANTE

Mezcal, Green Peppers, Agave Syrup and Lime
£10

RUINART CHAMPAGNE gls / btl

NV, Ruinart Brut Champagne, France
£17 / £70

NV, Ruinart Blanc de Blancs Champagne, France
£19 / £88

NV, Ruinart Rosé Champagne, France
£19 / £88

IAIN'S LIST

Real magic is the marriage of exceptional food and truly great wine.

With this in mind..... we are delighted to offer these for you to enjoy at extraordinary value.

WHITE

2024 Sauvignon Blanc Reserve, Rapaura Springs, Marlborough, New Zealand
Glass £15 | Bottle £55

2022 Chablis 1er Cru Forets, Louis Michel, Burgundy, France
Glass £19 | Bottle £74

RED

2023 Fleurie Poncie, Cru Beaujolais, Pierre-Marie Chermette, Beaujolais, France
Glass £15 | Bottle £55

2022 Diamond Collection Cabernet Sauvignon, Francis Coppola, California, USA
Glass £17 | Bottle £59

2019 Brunello di Montalcino, Il Poggione, Tuscany, Italy
Glass £21 | Bottle £74

2022 Gevrey-Chambertin Vieille-Vigne, Roche de Bellene, Burgundy, France
Glass £25 | Bottle £99

All our wines are served in 175ml and are available in 125ml by request

BOTTLED BEERS

Noam Bavarian Lager, Berlin, Germany £6.50
Menabrea Lager, Piedmont, Italy £6.50
Le Château de Sassy Cider, Apple Brut, Normandy, France £6