



S T A R T E R S

Fennel & green tomato gazpacho, mint, olive oil (vg)	8
Salt & pepper squid chipotle mayonnaise	10
Yellowfin tuna tartare avocado, macadamia, seaweed crisp	14
Steak tartare quail's egg, beef dripping toast	14
Loch darn salmon carpaccio wild herbs, horseradish dressing	12
Crispy duck salad mango, lotus root, chilli, ginger dressing	14/19
Summer salad (vg) Broad bean, buckwheat, baby spinach, hazelnut, mint, Amalfi lemon dressing	9/13

M A I N S

Chicken tikka masala coconut rice, chutney, naan	19
Roast rump of Cornish lamb, courgette, parmesan mash, tomato & basil jus	25
Roast cod fillet sweetcorn & shrimp risotto, spring onion	26
Native ½ lobster spaghetti chilli, spring onion, parsley	36
T O S H A R E	
Speyside Scottish chateaubriand thick chips, béarnaise (for two)	75

J O S P E R G R I L L

35 day dry aged rib eye on the bone (350g) / bone marrow	33
Grilled market fish Sea vegetables, chimichurri	23
Whole lobster, chips, herb salad garlic, parsley butter	42
Bluebird burger Mayfield cheese, bacon, caramelised onions, fries	18
Spiced spatchcock chicken summer slaw, mustard jus	20
Cumin spiced aubergine Toasted freekeh, pomegranate, pistachio dukkha (vg)	16

S I D E S 4 . 5

Peas & chorizo
Tomato & herb salad
Chips, sea salt
Creamed mash
Miso glazed carrots

S A U C E S 2

Peppercorn
Chimichurri
Béarnaise
Aioli