

APÉRITIF COCKTAILS

Gin Bramble | 9.5

Passionfruit Smash | 10.5

Cherry Blossom Negroni | 10

OYSTERS

2 Natural | 8
Mignonette (Bi, Sd)

2 Crispy | 8.5
Anchovy emulsion, bacon crumb
(Bi, E, F, G, Sy)



SNACKS

Haggis | 6.5
Wholegrain mustard mayo (E, G, M)

Goat cheese churros | 7.5
Parmesan, truffle honey (D, E, G, Sy)

Freedom Bakery sourdough bread | 5
Whipped butter (D, G)

Hummus, golden raisins, pomegranate,
hazelnut | 8.5
Flat bread (G, N, Se)

Crispy whitebait | 7.5
Aioli (E, F, G, M, Sy)

Marinated olives | 4.5
(Sy)

JOE GOES ROGUE TASTING MENU

Menu | 38 per person

Matching wines | 32 per person

Cullen skink

smoked haddock / leeks / diced potatoes / espuma / crispy leeks / leek oil
(D, E, F)

Sausage roll

celeriac puree / remoulade / brown sauce
(D, M, Se, Sd, Sy)

Black pollock

Masala sauce / puffed rice / crispy onions / coriander oil / yoghurt
(D, F, Sy)

Lamb

roast lamb rump / turnip, haggis & potato terrine / pickled turnip puree / pepper sauce
(D, G, Sd, Sy)

Cheese scone

cheddar royale / pear chutney
(D, E, G)

Salted caramel tart

clotted cream / hazelnut praline
(D, E, N)

Allergens Key: Bi-bivalves/molluscs; Ce-celery; Cr-crustacea/shellfish; D-dairy/milk;
E-egg; F-fish; G-gluten; L-lupin; M-mustard; N-tree nuts; Pe-peanuts; Se-sesame; Sy-soy; Sd-sulphur dioxide

APÉRITIF COCKTAILS

Smoked Rosemary Swizzle | 11

Passionfruit Smash | 10.5

Cherry Blossom Negroni | 10

OYSTERS

2 Natural | 8
Mignonette (Bi, Sd)

2 Crispy | 8.5
Anchovy emulsion, bacon crumb
(Bi, E, F, G, Sy)



SNACKS

Goat cheese churros | 7.5
Parmesan, truffle honey (D, E, G, Sy)

Freedom Bakery sourdough bread | 5
Whipped butter (D, G)

Hummus, golden raisins, pomegranate,
hazelnut | 8.5
Flat bread (G, N, Se)

Crispy whitebait | 7.5
Aioli (E, F, G, M, Sy)

Marinated olives | 4.5
(Sy)

JOE GOES ROGUE TASTING MENU

Menu | 38 per person

Matching wines | 32 per person

Velouté

potato / leek
(D, Sy)

Goat cheese

chicory / raisin purée / candied walnuts / pear
(D, M, N, Sd, Sy)

Parisian gnocchi

roast cauliflower puree / cauliflower, hazelnut dressing
(D, E, G, N, Sd, Sy)

Confit celeriac

wild mushrooms / pickled turnip puree
(Ce, D, Sy)

Cheese scone

cheddar cheese royale / pear chutney
(D, E, G)

Salted caramel tart

clotted cream / hazelnut praline
(D, E, N)

Allergens Key: Bi-bivalves/molluscs; Ce-celery; Cr-crustacea/shellfish; D-dairy/milk;
E-egg; F-fish; G-gluten; L-lupin; M-mustard; N-tree nuts; Pe-peanuts; Se-sesame; Sy-soy; Sd-sulphur dioxide