



BB

JEUNE BLANC

A menu for our younger guests

SPRING

Half portions at half price of some of our tastiest dishes.
Recommended for younger guests with smaller appetites aged 12 years
or under.

MAINS

MEZZE PLATTER ^(ve) 7.95

Mezze plate of harissa aubergine, globe artichoke, falafel with coconut
cashew cream, houmous selection, pomegranate seeds, cherry tomato sal-
ad & flatbread

SALMON & SMOKED HADDOCK FISHCAKE 6.75

homemade fishcake with wilted spinach, leeks, peas & baby gem lettuce
& tartare sauce

GRILLED SALMON FILLET 7.25

creamy tomato sauce
choose from: mixed leaf salad or French fries

STEAK FRITES 9.95

4oz sirloin steak, French fries, herb & mustard butter

MOULES FRITES 7.45

Scottish mussels with creamy marinière sauce, French fries
& crusty bread

TOMATO & SPRING VEGETABLE RISOTTO ^(v) 6.95

creamy risotto with seasonal spring vegetables, fennel, vine tomatoes,
Grana Padano cheese & a shot of tomato essence

Please ask your server for soft drink choices
Please choose your starters, sides and desserts from our a la
carte menu.

^(v) Suitable for vegetarians. ^(ve) Suitable for vegans. Some of our dishes contain olive or date
stones, fish bones, shot, nuts and nut derivatives. **ALLERGENS:** Please let us know of any allergies
before you order. Allergen information by dish is on our allergen menu - available on request.
Whilst we have kitchen protocols in place to address the risk of cross-contamination of allergens,
kitchens are busy environments so we cannot guarantee their total absence in our dishes.