



BB

JEUNE BLANC

A menu for our younger guests

WINTER

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) 8.95

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

SALMON & SMOKED HADDOCK FISHCAKE 7.40

homemade fishcake with wilted spinach, kale & nutmeg in a cheddar
cream sauce, free range poached egg, toasted almonds

GRILLED SALMON FILLET 7.85

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

STEAK FRITES 10.20

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

MOULES FRITES 7.95

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

SWEETCORN & POTATO FRITTER ^(ve) 6.45

smoked paprika, avocado salad, summer coleslaw
& chipotle mayonnaise

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 may contain olive stones,
date stones or fish bones. Please let us know of any allergies before you order. ALLERGENS:
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.