

## CHAMPAGNE & PROSECCO

<b>Bellini</b> Prosecco, Peach Purée	14
<b>Prosecco, Azzillo NV</b> Azzillo NV, Italy	11
<b>Moët et Chandon</b> Brut Imperial NV, France	17.5

## COCKTAILS

<b>Moscow mule</b> Stolichnaya Vodka, Lime, Ginger Beer, Angostura	14
<b>Paloma</b> Tequila, lime, Agave, Grapefruit & Soda	14
<b>Motcombs Old Fashioned</b> Rum or Whisky, Sugar, Angostura	14
<b>Toronto</b> Canadian Whisky, Fernet Branca, Maple Syrup, Angostura, Saline	15
<b>Penicillin</b> JW Black Label, Kings Ginger, Lemon, Honey Syrup, Laphroaig	14
<b>Negroni</b> Vermouth, Campari, Gin	14
<b>Circus Road Sour</b> Amaretto, Campari, Lemon, Angostura, Egg White	14
<b>Pineapple Daiquiri</b> Pineapple Rum, Lime, Cane Sugar	15
<b>Pear Martini</b> Grey Goose Pear, Poire William Liqueur, Elderflower Cordial, Lemon	15
<b>Clover Club</b> Gin, Raspberry, Dry Vermouth, Lemon, Cane Sugar, Foaming bitters	14
<b>Espresso Martini</b> Vodka, Espresso, Kahlua, Vanilla Syrup	14

## PIZZA

<b>Margherita</b> Buffalo Mozzarella, Tomato, Basil	12
<b>The Big Cheese</b> Mozzarella, Blue Cheese, Burrata, Tallegio, Truffle Brie	14
<b>Truffle Pizza</b> Black Truffle, Truffle Cheese, Mushroom	19
<b>San Daniele</b> San Daniele Ham, Burrata, Rocket, Cherry tomato, Truffle Honey	19

## SNACKS

<b>Zucchini Fritti</b> Courgette, Raita	7	<b>Whipped Feta Mascarpone</b> Feta, cheese, Mascarpone, Honey, Chilli	8
<b>Houmous</b> Olive Oil, Pomegranates, Pitta bread	8	<b>Bang Bang Cauliflower</b> Sriracha, Coconut Yoghurt, Coriander, Chilli	8
<b>Guacamole</b> Served with Crudities: Potatoes Crisp, Radish, Baby carrots, Beetroot Wedges	8	<b>Truffled Arancini</b> Parmesan, Truffle, Pickled Mushrooms, Micro Parsley	12
<b>Mini Burgers 14</b> Trio of Wagyu, Chicken & Pulled Pork			

## STARTERS

<b>Parsnip and Jerusalem Artichoke Soup</b> Artichoke Crisp, Pancetta	9	<b>Salt &amp; Pepper Squid</b> Lime and Alioli, Buttermilk, Semolina	11
<b>Warm Goats Cheese Salad</b> Warm Goats cheese with Beetroot served with a Lamb's Lettuce salad, Candy Hazelnut & a Wholegrain Mustard Dressing	14	<b>Prawn Cocktail</b> Avocado, King Prawn, Marie Rose Sauce, Green Tobiko	15
<b>Classic Caesar Salad</b> Lettuce, Caesar Dressing, Croutons, Anchovies Add Avocado 3 Add Chicken 6	14	<b>Scottish Smoked Salmon</b> Shallots, Capers, Crème Fraiche & Toast	16
<b>Truffle Honey Burrata</b> Served with Heritage Tomatoes, Beetroot Pearls & a Red Pepper Tapenade	15	<b>Angel Hair King Prawns</b> Kataifi Pastry, Wasabi, Sweet Chilli, Black Garlic	18
<b>Steak Tartare</b> Served with a Brioche, garnished with Pickled Mushrooms, Black garlic, Cornichon, Dijon Mustard & a Quail's Egg	17	<b>Tuna Tartare</b> With Pickled Mushrooms, Rice Crackers, Sesame Oil,	17
	17	<b>Dressed Crab Salad</b> Endive Salad, Mascarpone, Avocado, Tomatoes, Wholegrain Mustard Dressing	19

## CLASSICS

<b>Golden Beer Battered Cod</b> Atlantic Cod Supreme, served with Hand Cut Chips, Minty Peas & a Wasabi Tartar Sauce	19	<b>Wagyu Burger</b> Cheese, Lettuce, Tomatoes, Pickle Add Avocado 2 Add Bacon 2	19
<b>Motcombs Shepherds Pie</b> Lamb, Beef, Garden Peas, Beef Jus	19	<b>Chicken Tikka Masala</b> Fragrant Rice, Poppadum & Raita	25

## MAINS

<b>“Vegan” Fish</b> Moilee Sauce, Pine Nuts, Gremolata	16	<b>Poached Duck</b> Fig brûlée, Black Garlic, Sweet Potatoes Gnocchi & Red Baby Gem	27
<b>Pan Fried Salmon</b> With Jerusalem Artichoke, Wild Mushroom, Pancetta & a Parmesan Espuma	23	<b>Chicken Schnitzel</b> Served with Mashed Potatoes and Buttered Spinach	21
<b>Pan Fried Sea Bass</b> Nduja Puree, Baby Leeks, Langoustine, Bisque	26	<b>Veal Milanese on The Bone</b> Served with Fresh Lemon	32
<b>Dover Sole</b> Grilled or Meuniere served with Fresh Lemon	49	<b>Ribeye Steak Frites</b> Add Chimichurri Sauce or Peppercorn Sauce or Garlic Butter Sauce 4	26
<b>Lobster Escargots</b> Garlic & Parsley Butter with crunchy toasted breadcrumbs sprinkled over on top	36	<b>Dry Aged Fillet of Beef</b> Add Peppercorn Sauce or Chimichurri Sauce 4	36

## PASTA

<b>Vodka Penne</b> Home Made Tomato & Chilli, Vodka Sauce finished with Fresh Cream, Parmesan & Micro Parsley	19	<b>Truffle Tagliatelle</b> Topped with Pecorino Cheese & Truffle	21
<b>Lobster Linguini</b> With a San Marzano Tomato & Chilli Sauce, finished with Fresh Cream, Parmesan & Micro Parsley	37	<b>Beef Ragù Pappardelle</b>	20

## DRY AGED PRIME CUTS

To Share - 1 Kilo

<b>Ribeye On The bone</b>	95
<b>T Bone Steak</b> Served With Creamy Mash Potato, Mixed Leaf Salad, Chimichurri or Peppercorn Sauce	90

## SALADS & SIDES

<b>Tendersteam Broccoli</b> Chilli, Toasted Almonds Flakes	6.5
<b>Mac &amp; Cheese</b> Add Truffle 4	8
<b>Steamed Spinach</b> Garlic, Cream	6.5
<b>Fries</b> Add Truffle and Parmesan 2	5.5
<b>Creamy Mash Potato</b> Add Truffle 2	5.5
<b>Boston Lettuce Salad</b> Lettuce, Carrots, Radish, French Dressing	6.25
<b>Rocket &amp; Parmesan Salad</b>	7
<b>Greek Salad</b> Feta, Onion, Lettuce	8

## SUNDAY ROAST

Served Sunday 12pm - 5pm

<b>Motcombs Sunday Roast</b> Traditional Roast Rib of Scottish Beef with Roast Potatoes, Home Made Yorkshire Pudding & Seasonal Vegetables	29.95
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If you suffer from a food allergy or intolerance, please let a member of our service team know upon placing your order. If you suffer from severe food allergy or intolerance, be aware that although all care is taken, there is a risk of allergen ingredients still being present. A discretionary 15% service charge will be added to your bill. Cover charge £3pp. All prices include VAT.