

THE NEWPORT

Snacks & nibbles

Prices

House marinated olives w/ salt & vinegar nuts	3.5
Treacle & stout bread w/ cultured butter	4.5
Cauliflower & lentil pakora w/ spiced onion & salted plum	4.5
Buttermilk fried chicken w/ smoked hollandaise	4.5
Salt cod brandade, confit egg yolk w/ salt & vinegar potato	5.0
Beremeal sourdough duck rillettes & damson jam	5.0

Small Plates

Terrine of local leeks, sunflower & sheeps curd	6.0
Tempura of east neuk squid, lemon grass & chilli dressing	6.0
January king cabbage, smoked lardo & anchovy emulsion	6.0
Salt baked carrots, baba ganoush & pistachio	6.0
Jerusalem artichokes, fermented mushroom & toasted milk skins	6.0
Coley marinated in Scottish tequila, avocado & blood orange	6.5
Saddle back potato, smoked creme & lumpfish caviar	7.0
Slow cooked quince, lanark blue, red chicory & spiced pecan	8.0
Gartmorn farm chicken, turnip, bombay mix & golden raisin	9.0
Peasemeal gnocchi, mussels, caramelised sprouts & chestnuts	10.0
Angus shot pigeon, beetroot & malted grains	12.0
Beef shortrib, salt baked celeriac & crispy oyster	13.0
Isle of Mull scallops, BBQ apple, lovage & salsify	14.0

Desserts

70% Chocolate, passion-fruit & banana	7.0
Blood Orange, puff pastry & pistachio	7.0
Pearl Barley, malt & yoghurt	7.0
Robert Tomlinson Rhubarb Souffle	8.0
'Cheese Toastie	6.0
Selection of British & European Cheeses ,toasted fruit bread, crackers, chutney & honeycomb. Choice of 3,5 or 7 cheeses.	9.0/12.0/15.0
Petit Fours, a selection of sweet treats & a choice of coffee	4.5

*Guests must inform our team of any dietary requirements or allergies at all stages of ordering and please make a member of our team aware upon arrival.
We cannot guarantee the absence of traces of allergens.*