

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 & rhubarb	4.5
Buttermilk fried chicken w/ smoked hollandaise	4.5
Gin & dill cured salmon, radishes & sauce gribiche	5.0
Duck rillettes, sourdough & BBQ apple	5.0

Small Plates

Terrine of local leeks, sunflower & sheeps curd	6.0
East Neuk tempura squid, lemon grass & chilli dressing	6.0
Hispi cabbage, smoked lardo & anchovy emulsion	6.0
Salt baked carrots, baba ganoush & pistachio	6.0
BBQ Celeriac, treacle & wild garlic	6.0
Coley marinated in Scottish tequila, avocado & orange	6.5
Purple sprouting broccoli, duck liver & hazelnut	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, baby onions, sage & calcot roots	10.0
Peterhead Landed Skate, crispy chicken, cabbage & pine nuts	12.0
Newhaven Stonebass, thai green curry, purple broccoli & raisin	13.0
Slow cooked Ox Cheek, jerusalem artichoke, kale & bone marrow marmalade	14.0

Desserts

70% Chocolate, blood Orange & pistachio	7.0
Crowdie, rhubarb & almond	7.0
Pearl Barley, apple & salted caramel	7.0
Passion fruit Soufflé, white chocolate & vanilla	8.0
Hebridean blue, candied walnuts & quince	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.