

PAIRED MENU

Savour the unexpected with Paired, our menu of small plates accompanied by an unexpected recommendation for a craft beer and a premium wine.

Pork scratchings with smoked apple sauce	5.00
Marqués de Riscal Rioja, Spain, 125ml	8.75
Harviestound Red Ale, Clackmannashire, Scotland, 330ml, 4.7% ABV	5.00
Slow-cooked duck bon bons with bramble jus	5.50
Allendorf Rudesheim Berg Roseneck Riesling, Germany, 125ml	8.50
Schiehallion Lager, Clackmannashire, Scotland, 330ml, 4.8% ABV	5.00
Salt & pepper squid with lemon mayonnaise	5.50
Henri Bourgeois, Sancerre Les Barrones, Loire, France, 125ml	9.25
Broken Dial Amber Ale, Clackmannashire, Scotland, 330ml, 4.5% ABV	5.00
Mull cheddar mac and cheese with truffle oil	4.50
Atamisque Serbal Malbec, Tupungato, Mendoza, Argentina, 125ml	6.00
Ola Dubh 12 Barrel Aged, Clackmannashire, Scotland, 330ml, 8% ABV	8.00
Spicy tandoori chicken with mint yoghurt	5.50
Nederburg, The Manor, Cabernet Sauvignon, Western Cape, South Africa, 125ml	4.50
Harviestoun IPA, Clackmannashire, Scotland, 330ml, 5.8% ABV	5.00
Beer battered fish Goujons	5.00
Nederburg, The Anchorman, Chenin Blanc, Western Cape, South Africa, 125ml	6.75
Bitter & Twisted Golden Ale, Clackmannashire, Scotland, 330ml, 4.2% ABV	5.00

KEY: *V* – VEGETARIAN *N* – CONTAINS NUTS

ALLERGY ADVICE:

We welcome enquiries from customers who wish to know whether any dishes contain particular ingredients. Please inform your server of any allergy or special dietary requirements that we should be made aware of, when preparing your menu request. *A discretionary service charge of 10% will be added to your bill. Prices are in GBP.*