

**THE
NEWPORT**
BAR • RESTAURANT • ROOMS

Snack & Bread

Potato Skins & smoked chilli mayo
Anster cheese & chive bread

The Start

Pittormie Beetroots

Smoked yoghurt & linseed

Loch Etive Trout

Buttermilk & radish

Squash Linguine

Anster cheese & winter truffle

Celeriac

Malt & bone marrow

Ardgay Venison

Pumpkin & rapeseed

(Supp. £3.50)

Mains

50 Day Aged Beef

Salsify & roscoff onion

Tamworth Pork

Fennel & beer mustard

Chestnuts & chard

Scrabster Plaice

Cauliflower & cavalo nero

Isle of Gigha Halibut

Sprouts & parsnips

(Supp. £4.50)

Sides

Triple Cooked Chips w/ cheese fondue

Creamed Winter Greens

Braised carrots w/ lardo

£4.50

Dessert

Jerusalem Artichoke

White chocolate & barley

Amalfi Lemon

Pear & creme fraiche

Local Plums

Buttermilk & spiced ice cream

Brie de Meaux

Housemade accompaniments 70%

Chocolate

Seabuckthorn & vanilla

(Supp. £2.50)