

# The Alan

## LIGHT BITES

<b>WHIPPED COD'S ROE (GF)</b> radish, virgin rapeseed	6.5	<b>SOURDOUGH FOCACIA (V)</b> virgin rapeseed, IPA vinegar	4
<b>CUMBRAE OYSTER (GF)</b> pickled rhubarb	3.5	<b>BUTTERBEAN HUMMUS (V) (GF)</b> smoked salt, blood orange	5
<b>HOUSE MORTADELLA (GF)</b>	8	<b>GORDAL OLIVES (V) (GF)</b>	5.5

## SMALL PLATES

<b>AGED BEEF TARTARE</b> whipped bone marrow, cured egg yolk, beef fat croutons	12	<b>CHARRED LAMB BREAST (GF)</b> kimchi ketchup	8
<b>CURED CHALK STREAM TROUT (GF)</b> Pomona Island stout, radishes, blood orange	10	<b>POACHED AND ROAST SALSIFY (VG) (GF)</b> apple, red wine	7.5
<b>GRILLED HEN OF THE WOODS (VG)</b> ancient grains, whey butter	9	<b>GRILLED LEEKS (V)</b> crisp onion, yeast emulsion, cobnut	8
<b>CAVATELLI</b> brown crab, black pepper, Yorkshire pecorino	11	<b>CAULIFLOWER TIKKA (V) (GF)</b> cumin, coriander, pomegranate	8

## LARGE CUTS

<b>RIB OF RETIRED DAIRY COW 800G</b>	85	<b>BONE IN ISLE OF GIGHA HALIBUT 300G</b> lobster head sauce	35
<b>RARE BREED PORK CHOP 400G</b> smoked apple	32	<b>BARNSELY CHOP 400G</b>	25

## SIDE ORDERS

<b>CONFIT POTATOES (GF)</b> beef fat	7	<b>FRIED PINK FIR POTATOES (GF) (VG)</b> seaweed butter	6.5
<b>GRILLED HISPI (VG)</b> buttermilk, hazelnut	6.5	<b>YOUNG CARROTS (V) (GF)</b> sunflower seed, miso	6.5
<b>CAESAR SALAD</b> pecorino, sourdough and white anchovies	7		

## DESSERT

<b>SNICKERS (VG)</b> 60% macondo, candied peanuts, dulce de leche	10	<b>THE ALAN STP (VG)</b> sticky toffee pudding, date parfait, clotted cream	10
<b>ARCTIC ROLL</b> vanilla parfait, clementine marmalade, mousse	10	<b>THE CRAFTY CHEESE MAN'S BOARD (VG)</b> British cheeses, pear chutney, crackers	13

(V) Vegan (VG) Vegetarian (GF) Gluten Free

please note certain dishes can be amended to cater  
for allergens and intolerances just inform your server

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A discretionary 10% service charge is added to you bill.

Please inform your server of any allergies/intolerances before placing  
an order.