



## **EVENING MENU**

**TUESDAY – THURSDAY**  
**2 COURSES - £20.00**

**FRIDAY & SATURDAY**  
**2 COURSES - £22.00**

### **STARTERS**

**FRENCH ONION SOUP**

slow braised ox cheek,  
gruyère croutons

**SESAME COATED HALLOUMI  
CHEESE**

beetroot, radish, asparagus and  
pomegranate, saffron pear purée

**FRIED CALF'S LIVER**

wild mushrooms, buttered spinach,  
soft poached egg, red wine syrup

**CRISPY PORTOBELLO MUSHROOM**

goats cheese, sweet tomato relish,  
truffle balsamic reduction

**PAN-SEARED SCALLOPS**

**(£3.00 supplement)**

parsnip purée, samphire, pomegranate,  
parma ham crumbs

### **MAIN COURSES**

**CHICKEN BREAST**

quinoa with wild mushrooms & baby leek,  
pickled celery, celeriac velouté

**DUCK BREAST**

braised gem lettuce, asparagus & peas,  
sweet potato fries, vanilla & kirsch cherry reduction

**LOIN OF HAKE**

bisque risotto with langoustine & samphire,  
broad bean purée, slow roasted tomatoes

**ROASTED PORK BELLY WITH SCALLOPS**

black pudding, cauliflower purée,  
crushed potatoes, pan jus

**PRIME SCOTTISH FILLET STEAK & CHIPS**

**6 OZ (£4.00 supplement)**

**9 OZ (£6.00 supplement)**

green peppercorn sauce,  
baked mushroom & tomatoes

**\*\*\* VEGETARIAN MENU ALSO AVAILABLE \*\*\***

### **SIDE ORDERS**

Marinated Olives

**£3.00**

Garlic Bread

**£3.00**

Garlic Bread With Cheese / With Tomato & Basil / With Pesto

**£4.00**

Chunky Chips

**£3.00**

Mixed Salad / Seasonal Vegetables

**£3.00**

**IF YOU SUFFER FROM A FOOD ALLERGY OR INTOLERANCE**  
**PLEASE LET US KNOW BEFORE PLACING YOUR ORDER**