



## **EVENING MENU**

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

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

### **STARTER**

**ROASTED TOMATOES & RED PEPPERS SOUP**

poached pear, pesto croutons

**OVEN BAKED GOAT'S CHEESE**

hazelnut crust, beetroot purée, grilled asparagus

**CRISPY PORK BELLY CAKE**

celeriac remoulade, soft poached egg, apple purée, bbq sauce

**WILD MUSHROOM**

**BRUSCHETTA**

spinach, stilton, tomato relish, truffled pea shoots

**SMOKED COD SCOTCH EGG**

pea purée, asparagus, horseradish crème fraîche

### **MAIN COURSES**

**TRIO OF PORK (SHOULDER, BELLY & TENDERLOIN)**

saffron pear purée, black pudding fritters, green beans, bourbon bbq sauce, apple mash potatoes

**BREAST OF DUCK**

confit leg parcel, root vegetables, ginger & lemongrass syrup, pomegranate, dauphinoise potatoes

**PARMA HAM WRAPPED MONKFISH**

braised red cabbage with beetroot, apple & raisins, squash & vanilla velouté, parmentier potatoes

**SLOW BRAISED LAMB SHANK**

chargrilled courgette & pine nuts, cauliflower risotto, wild mushroom & port sauce

**PRIME SCOTTISH FILLET STEAK & CHIPS**

**8 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**