



EVENING MENU

MONDAY – THURSDAY
2 COURSES - £20.00

FRIDAY & SATURDAY
2 COURSES - £22.00

STARTER

FRENCH ONION SOUP

slow braised ox cheek,
gruyère croutons

OVEN BAKED GOAT'S CHEESE

pear compote, heritage carrots,
asparagus, beetroot & pine nuts,
fig & black garlic purée

CHICKEN LIVER PÂTÉ

poached rhubarb, crispy parma ham,
spiced plum coulis,
toasted ciabatta bread

**WILD MUSHROOM & PESTO
BRUSCHETTA**

black truffle cheddar,
spicy tomato relish

LOBSTER RISOTTO
(£4.00 Supplement)

baby courgette, peas & tarragon,
saffron coconut curry sauce,
lime pea shoots

MAIN COURSES

PANCETTA WRAPPED CHICKEN BREAST

topped with morbier cheese,
grilled asparagus, red wine reduction,
oyster mushroom & celeriac risotto

BREAST OF DUCK

shredded leg crispy parcel, braised red
cabbage, rhubarb & muscat wine sauce,
dauphinoise potatoes

ROASTED LOIN OF COD

chorizo & squash purée, lemongrass foam,
crab & brown shrimps crushed potatoes

**LOIN OF LAMB WITH CRISPY BREAST
CROQUETTE**

pesto courgette & sun-dried tomatoes,
minted gravy, smoked cheddar mashed potatoes

PRIME SCOTTISH FILLET STEAK 8oz
(£6.00 Supplement)

baked mushroom & tomatoes,
green peppercorn sauce, chunky chips

***** 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**