



## EVENING MENU

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

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

### STARTERS

**CELERIAC & APPLE SOUP**

wild mushrooms, crispy sage, bread

**PAN SEARED SCALLOPS (£3.00 Supp)**

pork belly & black pudding fritters,  
crispy parma ham, sweetcorn purée

**CHICKEN LIVER PÂTÉ**

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

**CRISPY PORTOBELLO MUSHROOM**

raclette cheese, tomato & red pepper  
relish, black truffle & tarragon  
mayonnaise

**PISTACHIO-CRUSTED GOAT'S CHEESE**

figs, beetroot, pear & avocado, beetroot  
purée

### SIDE ORDERS

Marinated Olives / Garlic Bread

Chunky Chips / Mixed Salad / Seasonal Vegetables

Garlic Bread With Cheese / With Tomato & Basil

**£3.00**

**£3.00**

**£4.00**

### MAIN COURSES

**PARMA HAM WRAPPED LOIN OF LAMB**

heritage beetroot, anise carrot purée,  
blackberries vinaigrette, parmentier potatoes

**LOIN OF HAKE WITH ASPARAGUS**

fennel, courgette & pea orzo,  
cherry vine tomato & chorizo sauce

**ROASTED PORK BELLY**

tempura of king prawns, green beans,  
pan jus, apple mash potatoes

**BREAST OF DUCK**

shredded duck leg crispy parcel,  
braised red cabbage, rhubarb & muscad wine  
sauce, douchinoise potatoes

**PRIME SCOTTISH STEAK**

**8 Oz FILLET (£6.00 Supp)**

**9 Oz SIRLOIN (£4.50 Supp)**

baked mushroom & tomatoes,  
green peppercorn sauce, chunky chips

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