



EVENING MENU

MONDAY – THURSDAY

2 COURSES - £21.00

3 COURSES - £26.00

FRIDAY AND SATURDAY

2 COURSES - £23.00

3 COURSES - £28.00

STARTERS

ASPARAGUS SOUP

goat's cheese and red onion marmalade
croutons

BRAISED OX CHEEK WITH SOFT POACHED EGG

celeriac & spinach freekeh risotto,
black garlic purée

CHICKEN LIVER PÂTÉ

crispy parma ham, fresh fig & apple
chutney, toasted ciabatta bread

CRISPY PORTOBELLO MUSHROOM

reblochon cheese, tomato & red pepper
relish, smoked garlic & tarragon
mayonnaise

CITRUS-CURED SALMON

pickled fennel, orange, avocado aioli,
truffle potato crisps

SIDE ORDERS

Marinated Olives / Garlic Bread

£3.00

Chunky Chips / Mixed Salad / Seasonal Vegetables

£3.00

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

£4.00

MAIN COURSES

SLOW BRAISED LAMB SHANK

buttered spinach, bourguignon sauce,
horseradish mash potatoes

PAN FRIED SEA BASS FILLET

stir-fry veg and crab, sweetcorn & lemongrass
velouté, caper crushed potatoes

PARMA HAM WRAPPED PORK TENDERLOIN

black pudding fritters, braised red cabbage
with apples & figs, stilton & port sauce,
potato wedges

CONFIT DUCK LEG & SEARED SCALLOPS

cauliflower, courgette & smoked garlic risotto,
rhubarb & star anise sauce

PRIME SCOTTISH STEAK

8 Oz FILLET (£6.00 Supplement)

9 Oz SIRLOIN (£4.50 Supplement)

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**