



EVENING MENU

MONDAY – THURSDAY

2 COURSES - £21.00

3 COURSES - £26.00

FRIDAY AND SATURDAY

2 COURSES - £23.00

3 COURSES - £28.00

STARTERS

TENDERSTEM BROCCOLI AND WATERCRESS SOUP

stilton, parma ham, almonds, bread

SMOKED COD ARANCINI

pea velouté, tartare sauce,
lime pea shoots

BAKED GOAT'S CHEESE

pistachio crust, tomato coulis,
heritage beetroot salsa

WILD MUSHROOM BRUSCHETTA

toasted english muffin,
black pudding, spinach,
crispy pancetta & soft poached egg,
truffle mustard vinaigrette

CHICKEN LIVER PÂTÉ

spiced plum port sauce, toasted
ciabatta, apple & raisin chutney

MAIN COURSES

PARMA HAM WRAPPED MONKFISH

braised red cabbage, fig purée,
sweetcorn & lemongrass velouté,
caper crushed potatoes

BREAST OF DUCK

stir-fry vegetables, spiced honey sauce,
mashed purple sweet potatoes, crushed pecans

SLOW ROASTED PORK BELLY

chargrilled king prawns, waldorf salad,
bbq sauce, mustard & apple mash potatoes

FILLET OF LAMB

provençal veg, moroccan tagine, freekeh,
cucumber raita

PRIME SCOTTISH STEAK

8 oz FILLET (£6.50 Supplement)

9 oz SIRLOIN (£4.50 Supplement)

mushroom & tomatoes, chunky chips,
green peppercorn sauce

Vegetarian Menu Also Available

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

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