



TABLE D'HÔTE MENU

MONDAY- FRIDAY ALL NIGHT!

2 COURSES £16.00

3 COURSES £21.00

STARTERS

CHEF'S HOMEMADE SOUP

bread of the day

PORK BELLY CAKE

black pudding fritters, spinach,
soft poached egg, bbq sauce

ROASTED HALLOUMI CHEESE SALAD

avocado, radish, orange, baby cucumber,
pomegranate, honey & mustard dressing

MONKFISH & KING PRAWNS

(£2.00 Supplement)

thai green curry risotto, courgette,
peas & lime pea shoots

GOAT'S CHEESE FRITTERS

tomato & beetroot chutney,
asparagus, pear, walnuts

MAIN COURSES

BRAISED BEEF SHORT RIB

heritage carrots, horseradish and
celeriac purée, bourguignon sauce

SMOKED COD WITH POACHED EGG

asparagus, courgette & pea,
wholegrain mustard & tarragon sauce

BREAST OF DUCK

apple, beetroot & walnut remoulade,
port & vanilla reduction

PANCETTA WRAPPED CHICKEN BREAST

stuffed with manchego cheese,
green beans, tomato & chorizo sauce

PRIME SCOTTISH 7 oz SIRLOIN STEAK

(£4.25 Supplement)

baked mushroom & tomatoes,
green peppercorn sauce

All Main Courses Are Served With Potatoes Of The Day

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**