



# EVENING MENU

## **TUESDAY – THURSDAY**

**2 COURSES - £21.00**

**3 COURSES - £26.00**

## **FRIDAY AND SATURDAY**

**2 COURSES - £23.00**

**3 COURSES - £28.00**

### **STARTERS**

#### **PARSNIP SOUP**

queenie scallops, mussels, chive, pomegranate, truffle oil, bread

#### **CRISPY PORTOBELLO MUSHROOM**

stuffed with gorgonzola & crispy bacon, red pepper coulis, tomato & jalapeno relish

#### **WARM GOAT'S CHEESE**

walnuts, pear, fig, beetroot, asparagus, pomegranate dressing

#### **CHICKEN LIVER PÂTÉ**

red plum & rhubarb chutney, toasted ciabatta bread

#### **CHICKEN WING CROQUETTE**

sweetcorn, tomato & avocado salsa, fig & black garlic purée, bbq sauce

### **MAIN COURSES**

#### **LOIN OF LAMB**

braised red cabbage with beetroot & walnuts, anise carrot purée, redcurrant & mint reduction, crushed potato with capers

#### **COD FILLET**

crab, courgette, spinach & pea saffron risotto, tomato & chorizo sauce

#### **CHICKEN BREAST**

wild mushrooms, baby onions & asparagus, mustard & tarragon sauce, dauphinoise potatoes

#### **PORK BELLY**

queenie scallops, crushed peas, sweetcorn purée, bbq sauce, potato wedges

#### **PRIME SCOTTISH STEAK WITH CHUNKY CHIPS**

**7 oz FILLET (£6.00 Supplement)**  
**10 oz RIB EYE (£6.00 Supplement)**

baked mushroom & tomatoes, 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**