



EVENING MENU

TUESDAY – THURSDAY

2 COURSES - £21.00

3 COURSES - £26.00

FRIDAY AND SATURDAY

2 COURSES - £23.00

3 COURSES - £28.00

STARTERS

SOUP OF THE DAY

bread of the day

WAGYU BEEF BOLOGNESE

LASAGNE

creamy garlic oyster mushrooms,
truffle rocket, parmesan

WARM GOAT'S CHEESE

grilled asparagus, red onion
marmalade, beetroot purée

CHICKEN LIVER PÂTÉ

crushed parma ham, yellow plum
chutney, toasted ciabatta bread

TEMPURA OF KING PRAWNS

chilli & ginger jam,
spiced poached pineapple,
mango salsa, lime pea shoots

MAIN COURSES

LOIN OF LAMB *

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

LOIN OF HAKE *

crab & crougette, tomato & fennel relish,
red pepper & tomato sauce

CHICKEN BREAST *

woodland mushrooms, baby onions & asparagus,
mustard & tarragon sauce

DUCK BREAST *

honey root vegetables, spiced parsnip purée,
cherry & kirsch sauce

PRIME SCOTTISH STEAK WITH CHUNKY CHIPS

7 oz FILLET (£6.50 Supplement)
10 oz RIB EYE (£6.50 Supplement)

baked mushroom & tomatoes,
green peppercorn sauce

*** 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

£4.00

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