



EVENING MENU

TUESDAY – THURSDAY

2 COURSES - £21.00

3 COURSES - £26.00

FRIDAY AND SATURDAY

2 COURSES - £23.00

3 COURSES - £28.00

STARTERS

CELERIAC & APPLE SOUP

crushed hazelnut, crispy bacon, chive, blue cheese & bread

WARM GOAT'S CHEESE

fig, asparagus, roasted romano peppers, pear, pickled beetroot, walnuts, pomegranate dressing

CHICKEN LIVER PÂTÉ

onion & ale chutney, gooseberry & elderflower sauce, toasted ciabatta bread

TEMPURA OF KING PRAWNS

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

CLASSIC STEAK TARTARE

(£2.00 Supplement)

truffle mustard, egg yolk, sourdough bread

MAIN COURSES

FRIED SEA BASS FILLET & KING PRAWNS *

chargrilled courgette, asparagus, baby leek & slow roasted balsamic tomatoes, pea velouté

PARMA HAM WRAPPED CHICKEN BREAST *

tenderstem broccoli with basil pesto, smoked cheddar rarebit, red wine sauce

PORK FOUR WAYS *

(BELLY, TENDERLOIN, SHOULDER & CHEEKS)

braised red cabbage, apple & ginger purée, bourguignon sauce

BREAST OF DUCK *

asparagus, orange & blackberries, fig & black garlic purée, gooseberry & port jus

PRIME SCOTTISH FILLET STEAK & CHIPS

6oz (£5.00 Supplement)

9oz (£8.00 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 / With Pesto

£4.00

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