



# TABLE D'HÔTE MENU

**MONDAY- FRIDAY ALL NIGHT!**

**2 COURSES £17.00**

**3 COURSES £22.00**

## **STARTERS**

### **CHEF'S HOMEMADE SOUP**

bread of the day

### **CRISPY PORK BELLY & BLACK PUDDING CROQUETTE**

celeriac remoulade, soft poached egg,  
tomato & rhubarb ketchup

### **BEETROOT CURED SALMON SALAD**

avocado, radish, orange, pickled beetroot,  
honey & mustard dressing

### **HAM HOCK SCOTCH EGG**

crushed peas, horseradish sauce

### **GARLIC MUSHROOM BRUSCHETTA**

black truffle cheddar, spinach,  
tomato & red pepper relish

## **MAIN COURSES**

### **ROLLED BREAST OF LAMB**

chargrilled asparagus, courgette & leeks,  
fried duck egg, roasted garlic & thyme purée,  
bourguignon sauce

### **FILLET OF HAKE**

chorizo, fennel, tomato, samphire & capers,  
pernod & lemon grass creamy sauce

### **BREAST OF DUCK**

roasted sweet potato, beetroot & parsnips,  
orange, honey & ginger sauce

### **PAN ROASTED CHICKEN BREAST**

stuffed with caramelised leeks & gruyère  
cheese, spinach, spicy tomato sauce

### **PRIME SCOTTISH 7 oz RIB EYE 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**