



TABLE D'HÔTE MENU

TUESDAY- 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

CHARGRILLED PORK CUTLETS

braised red cabbage with apples,
fried egg, mustard & tarragon sauce

FILLET OF SEA BREAM

tomato, avocado & sweetcorn salsa,
lemon & caper butter

BREAST OF DUCK

roasted sweet potato, beetroot & parsnips,
rhubarb & elderflower sauce

PARMA HAM WRAPPED CHICKEN BREAST

topped with goat's cheese,
pesto green beans, spiced port wine 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**