



# **EVENING MENU**

## **Tuesday – Thursday**

**2 COURSES - £22.00**

**3 COURSES - £27.00**

## **Friday and Saturday**

**2 COURSES - £24.00**

**3 COURSES - £29.00**

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### **STARTERS**

#### **FRENCH ONION SOUP**

braised ox cheek, gruyère croûtons

#### **DUCK LEG CONFIT**

braised red cabbage, black garlic & tomato ketchup, blackberries & pomegranate

#### **TEMPURA OF HALLOUMI CHEESE**

heritage tomato, avocado & sweetcorn salsa, beetroot purée, lime pea shoots

#### **WOODLAND MUSHROOM RISOTTO**

spinach, grilled asparagus, celeriac velouté, fried egg

#### **PAN-SEARED SCALLOPS (£3.00 Supp.)**

black pudding, crushed peas, butternut squash & chorizo sauce

### **MAIN COURSES**

#### **CHICKEN BREAST & CHICKEN LEG CROQUETTE \***

girolles mushrooms, braised red cabbage, mustard-tarragon sauce

#### **FILLET OF HALIBUT**

beetroot risotto, brown shrimps & cucumber, fennel & lemon grass velouté

#### **SLOW-COOKED LAMB NECK FILLET \***

celeriac purée, roasted root vegetables, mint & honey yogurt

#### **DUCK BREAST WITH BLUE CHEESE FIG \***

green beans, anise carrots purée, blood orange & whisky sauce

#### **ABERDEEN ANGUS FILLET STEAK 8oz (£6.00 Supp.)**

baked mushroom & tomatoes, green peppercorn sauce & chips

#### **SURF & TURF (£8.00 Supp.) 4oz FILLET STEAK & 4oz LOBSTER TAIL**

buttered spinach, béarnaise sauce, truffle & parmesan chips

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*\* Main Courses Are Served With **Potatoes Of The Day***

### **SIDE ORDERS**

Marinated Olives / Garlic Bread / Chunky Chips / Mixed Salad / Seasonal Vegetables

**£3.00**

Garlic Bread With Cheese / With Tomato & Basil

**£4.00**

**SUFFER FOOD ALLERGY, INTOLERANCE? PLEASE LET US KNOW BEFORE ORDERING**