



# **EVENING MENU**

**Tuesday – Thursday**

**2 COURSES - £23.00**

**3 COURSES - £29.00**

**Friday and Saturday**

**2 COURSES - £25.00**

**3 COURSES - £31.00**

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## **STARTERS**

### **ROASTED TOMATO & RED PEPPER SOUP**

pesto croutons, cherry wine tomatoes, EVOO

### **HAZELNUT CRUSTED GOATS CHEESE**

white asparagus, fresh fig, pear, pickled beetroot, beetroot jelly & pomegranate

### **WOODLAND MUSHROOM & BABY LEEK**

celeriac, stilton, sweet tomato relish, black garlic & tomato ketchup

### **CHICKEN LIVER PÂTÉ**

spiced plum chutney, crispy parma ham, toasted ciabatta

### **SPICY THAI CRAB FRITTERS**

avocado & lime aioli, sweetcorn, herloom tomato & avocado salsa, pickled mooli

### **STEAK TARTARE ( £2.50 Supplement )**

egg yolk, truffle mustard, sourdough toast

## **MAIN COURSES**

### **BREAST OF DUCK**

braised red cabbage, orange puree, cherry-brandy sauce,  
roasted sweet potato

### **LAMB NOISETTES**

courgette, roasted red peppers, balsamic tomatoes, caperberries & pine nuts, aromatic carrot purée  
rosemary & mint red wine sauce, crushed potato

### **PAN SEARED SCALLOPS & BLACK PUDDING**

curry roasted cauliflower risotto, samphire & garden peas, grilled asparagus

### **PANCETTA WRAPPED CHICKEN BREAST**

baby onions, mushroom, spinach & tarragon, black truffle tagliatelle, parmesan velouté

### **ABERDEEN ANGUS FILLET STEAK 8oz ( £6.50 Supplement )**

baked mushroom & tomatoes, green peppercorn, chunky chips

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## **SIDE ORDERS: ALL £3.50**

Marinated Olives / Chunky Chips / Mixed Salad / Seasonal Vegetables

Garlic Bread With Cheese / With Tomato & Basil / With Pesto

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