



EVENING MENU

Tuesday – Thursday

2 COURSES - £25.00

3 COURSES - £31.00

Friday and Saturday

2 COURSES - £27.00

3 COURSES - £33.00

STARTERS

FRENCH ONION SOUP

gruyère croutons / slow braised beef / flat parsley

CRISPY HALLOUMI CHEESE

roasted fig / avocado purée / beetroot, tomato & sweetcorn salsa / caramelised walnuts

CHICKEN LIVER PÂTÉ

apple & grape chutney / cumberland sauce / toasted ciabatta

WOODLAND MUSHROOM RISOTTO with WINTER BLACK TRUFFLE SHAVINGS

soft poached egg / celeriac velouté / spinach / parmesan crisps

STEAK TARTARE (£ 3.00 Supplement)

egg yolk / dijon mustard / multiseed sourdough toast

PAN SEARED SCALLOPS (£ 3.00 Supplement)

black pudding fritters / garden pea purée / pancetta crisp

MAIN COURSES

FILLET OF HALIBUT

cod cheeks tempura / braised red cabbage / aromatic tomato & chorizo sauce / crab & spring onion crushed potatoes

SLOW COOKED PORK BELLY

tenderstem broccoli with pesto / apple & ginger purée / plum –port sauce / roasted new potatoes

BREAST OF DUCK

chargrilled baby leeks / anise rhubarb purée / mange tout, green beans & courgette / passion fruit & whisky sauce / roasted sweet potatoes

SLOW BRAISED OX CHEEK

baby onions / celeriac & roasted garlic purée / woodland mushrooms / spinach / red wine sauce / parmesan & truffle fries

PANCETTA WRAPPED LOIN OF LAMB

beetroot & pomegranate pearl barley risotto / poached asparagus / toasted pine nuts / honey & mint yoghurt

ABERDEEN ANGUS 9 oz FILLET STEAK (£ 7 .00 Supplement)

baked mushroom, tomatoes & roasted garlic / green peppercorn sauce / chunky chip

SIDE ORDERS: ALL £3.50

Marinated Olives / Chunky Chips / Mixed Salad / Seasonal Vegetables

Garlic Bread With Cheese / With Tomato & Basil

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