

2 COURSES £14.95 | 3 COURSES £17.95

Includes small house wine or bottled beer

STARTERS

add freshly baked bread for 2.00

SOUP OF THE DAY bread and butter

WILD MUSHROOM BRUSCHETTA garlic & parsley cream, balsamic vinegar

RICH CHICKEN LIVER PARFAIT fig chutney, oatcakes

SUN-BLUSHED TOMATO & BASIL ARANCINI frizzy salad, garlic aioli

HAGGIS, NEEPS & TATTIES whole grain mustard jus

SIDES 3.00

mashed potatoes
hand cut chips
skinny fries
house salad
seasonal vegetables
garlic bread

MAINS

CHILLI PORK & BEEF MEATBALLS

Mediterranean vegetable conchiglie, roast tomato sugo, rustic garlic bread, parmesan

FRESH MARKET DISH OF THE DAY

CREAMY LEMON GNOCCHI curly kale, wilted spinach, vegan cheese

HERB-CRUSTED COLEY FILLET

harissa potato, roast tomato sauce

PAN-FRIED BREAST OF FREE-RANGE CHICKEN

pea & ham risotto, creamed leeks

DESSERTS

VANILLA PANNA COTTA

rhubarb compote, ginger biscuit

CHOCOLATE ORANGE TRUFFLE CAKE mango coulis

SELECTION OF ARTISAN CHEESE & BISCUITS

3.50 SUPPLEMENT house chutney and grapes

CHAR-GRILLED 80z SIRLOIN STEAK

(Supplement 6.00)

portobello mushroom, vine-ripened tomato, peppercorn sauce and hand cut chunky chips

Make it a Surf n Turf Add 3 garlic king prawns for 6.50

Due to food being freshly cooked to order, there may be a short wait during busy periods. Customers with food allergies and intolerences, please speak to a member of staff before ordering for full allergen information. Gluten-free and vegan dietary requirements are catered for. Please note that our menus are subject to seasonal change without prior notice.