

A la Carte

Appetisers

Soup homemade sourdough butter	3.95	Lamb chilli & thyme sausage roll garlic & mint yogurt	4.55
Chicken smoked chicken skewers, smokey mayonnaise crispy chicken salt	3.95	Salmon salmon mousse shaved fennel, orange gel crispy sourdough	5.95
Haddock smoked haddock scotch egg, curry mayo watercress	4.55	Vegetarian truffle linguine textures of asparagus smoked garlic dressing, sweet onion crumb	5.55

Main Courses

Beef 8oz rib-eye steak dauphinoise, wilted spinach wild garlic, horseradish foam vegetable crisps	21.95	Lamb mint crust lamb cutlet mini shepherd's pie, mint jelly asparagus & pea fricassee, pea espuma	14.95
Pork roast pork shoulder spring cabbage & bacon parsnip & apple puree bacon crumb, cider sauce	11.55	Chicken pan roast chicken wild mushrooms, asparagus spears truffle linguine	11.55
Haddock pan seared haddock prawns, flaked haddock warm tartar sauce, peas, mash crispy egg	11.95	Salmon parmesan & parsley crust beetroot puree, herb garden parmesan & beetroot crisps	11.95
		Vegetarian bubble & squeak risotto, parmesan, crispy egg	10.50

Desserts

Chocolate chocolate bowl chocolate mousse, marshmallow fruit biscuit, popping candy berry sherbet	4.95	Coffee baileys tiramisu chocolate paint, shortbread crumb baileys ice cream	4.45
Beetroot golden beetroot cake ginger & goats cheese foam beetroot syrup, candied beetroot	3.95	Strawberry chilled rice pudding strawberry jelly, mint basil, lemon balm, shortbread	3.95
Raspberry white chocolate & raspberry crème brulee coconut biscuit	3.95	Orange blood orange mousse blood orange sorbet shortbread crumb	4.95