

Starters

Soup of the day, fresh bread (GF option available) (Ve) £7.50

Chicken liver parfait, red onion marmalade, toasted brioche (GF option available) £10.50

Fresh Shetland Isle mussels, in a garlic, white wine cream & parsley cream, soda bread
£10.95 (GF option available)

Panko fried brie, chilli jam, dressed leaves £7.50

Crispy chilli beef, salad £8.95

Mains

Lambs' liver, bacon, bubble & squeak, kale, onion jus (GF option available) £16.50

Salmon, cod & chilli fish cake, lemon emulsion, dressed leaves, sweet potato fries £15.95

Thai yellow curry, fragrant rice (GF)

Vegetable (Ve) £13.95 Chicken £15.50 Prawn £16.95

Slow cooked pork belly, sage rosti, kale, apple sauce, red wine jus (GF) £17.50

Herb crusted Hake fillet, sautéed new potatoes, tender stem broccoli, shellfish cream and dill oil
(GF) £16.50

Desserts

Bread and butter pudding, choice of crème anglaise or ice cream £8.95

Triple chocolate brownie, chocolate sauce, ice cream (GF) £8.95

Pavlova, berry compote, Chantilly cream (GF) £8.95

Apple & mixed berry crumble, crème anglaise (GF option available) £8.95

Vegan vanilla cheesecake, vegan ice cream & berry compote £7.95

Set price deal available:

Monday to Friday
12:00-3:00pm & 6:00-9:30pm*

*8pm on Mondays

Set price deal is not available on the evening of 14th February

2 courses - £20

3 courses - £25

Food allergies and intolerances:

Please ask a member of staff if you require information on the ingredients in the food we serve.