
Monday to Saturday 6pm - 8pm

STARTERS

- Soup of the day with bread and butter (V) £5.50
- Scottish oak smoked salmon and cream cheese tian served with pickled cucumber and white radish £7.50
- Smoked duck and burned orange salad served with duck liver mousse crostini £6.90
- Sautéed tiger prawns and roast pepper on toasted sourdough bread with crispy smoked bacon £7.50
- Baked goats' cheese and pear tart served with beetroot concassée and candied walnuts £6.50

MAINS

- Leek and truffle oil risotto served with baby spinach and grated parmesan (GF) £13.50
- Pan fried skate wing served with sautéed new potatoes, brown butter and roast cauliflower florets £17.00
- Roast baby poussin served with Cajun potatoes, chipolatas and rosemary salt £15.50
- Pan roasted rump of lamb served with minted pea puree, roast carrots and potato fondant £17.50
- Slow cooked venison bourguignon with venison sausage and potato mousseline £16.50

DESSERTS

- Passion fruit panacotta served with pineapple salad and coconut ice cream £5.50
- Warm chocolate brownie served with salted caramel ice cream £5.50
- Sticky orange pudding served with custard £5.50
- British cheese selection, savoury biscuits and onion chutney £8.00
- Selection of ice cream and sorbets
2 scoops £3.00 / 3 scoops £4.50

(V) Vegetarian | (N) Nut | (GF) Gluten Free

Please advise our staff of any allergies or special dietary requirements.

Food is prepared in a traditional kitchen and may contain traces of nuts.

We can help identify suitable dishes for you and provide a list of all dishes containing allergens.