



FIXED PRICE MENU

MONDAY – FRIDAY 12 NOON – 7.00 PM & SATURDAY 12 NOON – 4.45 PM

MAXIMUM TABLE SIZE OF 6 PEOPLE FRIDAY & SATURDAY

2 COURSES £14.95 OR 3 COURSES £17.95

Including a glass of wine, ½ pint of beer or soft drink

SELECTION OF WARM BREADS & OLIVES £4.50

STARTERS

SOUP OF THE DAY

Sourdough bread

CREAMED GOATS CHEESE (V)

Apple, celery, pickled walnuts, chicory, chervil

CHICKEN CAESAR CROQUETTES

Gem lettuce, parmesan, anchovies

HAM HOUGH, PISTACHIO & TARRAGON TERRINE

Peach chutney, oatcakes

POTTED LOCH FYNE SMOKED SALMON (£3 SUPPLEMENT)

Sourdough, onion and apple pickle

MAIN COURSES

HONEY, CHILLI & GINGER PORK BELLY

Braised wild rice, purple sprouting broccoli, coriander

BATTERED HADDOCK & HAND CUT CHIPS

Pea puree, tartare sauce

PEA, BASIL & ASPARAGUS RISOTTO

Herb oil

BREAST OF CHICKEN

Bacon, carrots, leeks, creamed potatoes, watercress pesto

FILLET OF SEA BASS (£5.00 SUPPLEMENT)

Crushed new potatoes, spring vegetables, garlic & anchovy dressing

12 OZ SIRLOIN OF DRY AGED SCOTCH BEEF (£15.00 SUPPLEMENT)

Pepper sauce, fries, watercress, air dried tomatoes

SIDE DISHES- ALL £3.00

BUTTERED VEGETABLES - BRAISED WILD RICE

HERB BUTTERED NEW POTATOES - CREAMED POTATOES - MAC & CHEESE

HAND CUT CHIPS - FRIES - HOUSE SALAD

Food allergies and intolerances: Customer with food allergies or intolerances please speak to a member of staff for further information and dish contents

*Please note this is a sample menu and is subject to seasonal change without prior notice
A 10% service charge will be added to tables of 8 or more. * Terms & conditions apply.*