

2 courses £25.50 / 3 courses £29.50

*lemon, garlic & herb kalamata olives 3.50*

meatballs, tomato sauce, ricotta, preserved lemon

spinach pakora, tamarind & coriander chutneys (v)

ham hough, gruyere & celeriac terrine, beetroot & horseradish

black rice, salt cod fritters, aioli

ham & lentil soup

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treacle cured slow cooked beef, celeriac & roast garlic, tender stem broccoli

hake, gnocchetti, pea, bacon & chilli broth

scottish aberdeen angus sirloin steak, chips, tomato & red onion salad\*

baked gnocchi, skordilia, asparagus, peas & soft poached egg (v)

cod, pine nut & parmesan crust, pepperonata, smoked baby potatoes

panko fried chicken, chilli tomato & coconut sauce, jasmine rice

\*£5 supplement

*chips or creamy mash 3.95 – stir fried greens 3.95 – mixed salad (whole grain mustard/basil/thai dressing) 3.95 –  
pepper sauce 2.50*

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dark chocolate pot, strawberries, cream

apple, pecan & pine nut torte, calvados custard

white chocolate parfait, orange, rhubarb sorbet

blue murder & reblochon, date & apple chutney, oatcakes

affogato – scoop of homemade ice cream, liqueur of your choice, shot of espresso\*

\*£3.50 supplement

*please advise staff prior to ordering of any dietary restrictions or allergies.*