

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

thai sweet potato soup, coconut & limeleaf

-

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

deep fried seabass curry, buttered lentil rice, charred tomato relish

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

mediterranean platter, muhammara, hummus, flatbread (vg)

hake, crab sauce, creamy mash, fennel & radish

chicken mojo, smoked baby potatoes, bacon & citrus salad

***£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*

-

dark chocolate pot, raspberries, cream

sticky toffee pudding, caramel sauce, ice cream

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.