## 2 COURSES £24.95 / 3 COURSES £29.95 / ANY MAIN COURSES £18.95



CHILLED OYSTERS (NCGI) (per oyster) 2 MIXED OLIVES (V. VG. NCGI) 4.25

CRUSTY BREAD with olive oil and balsamic 4.20

SALT AND PEPPER SQUID Tartare sauce

SOUP OF THE DAY Please ask for today's soup of the day BEEF FILLET TARTARE Shallot, gherkins, mustard, tabasco, quail egg BURRATA-TOMATO Kalamata olives, almond pesto (V. NCGI)

STEAMED MUSSELS Shallots cider, chives and double cream or tomato and caper sauce [NCGI]

SEA BASS FILLETS Wholegrain mustard mash, greens, gremolata [NCGI] CHICKEN SUPREME Sweetcorn purée, creamy mash, toffee apple jus PAN ROAST COD Crushed potatoes, creamy lobster velouté

SCIALATIELLI SEAFOOD Scialatielli pasta, mixed seafood, heritage tomatoes, garlic, white wine, parsley PANKO SMOKED AUBERGINE Turkish pepper sauce, vegan Caesar salad (V, VG) ABERDEEN ANGUS BEEF BURGER Chimichurri sauce, applewood cheese, tomato and lettuce GRILLED SIRLOIN (10 07) Watercress, roast tomatoes, beef jus and fries (SUPPLEMENT 10.95)

STRAIGHT CUT CHIPS £3.95 - CHIPS, PECORINO AND CHILLIES £4.50 CREAMY MASH £4.50 - STIR FRIED GREENS £4.95 - DRESSED MIXED SALAD £4 BROCCOLI RABE, GARLIC, CHILLI £4.95

> STICKY TOFFEE PUDDING Whisky salted caramel sauce CHEESECAKE Peanut caramel

VANILLA ICE CREAM Handmade cookies, baileys salted caramel VEGAN PUMPKIN PIE Parfait, granola v,vg

CHEESE BOARD Cranberry jelly, oatcakes

AFFOGATO With your choice of liquor (SUPPLEMENT OF 4.95) [NGGI]

(V) VEGETARIAN (VG) VEGAN (NCGI) NON-GLUTEN CONTAINING INGRIDIENT

Please always inform us with your dietary requirements or any food allergies. Please please note: we add an optional service charge to your bill









