



Set Lunch Menu
Starter and Maincourse £14.95

Soup of the day

Platter of summer fruits with Pina Colada yogurt, stem ginger and lemongrass syrup

Goats cheese, beetroot and horseradish muffin, walnut praline, orange salad

Grilled herring fillets in fennel leaf butter with crisp potato and grain mustard coleslaw

Battered fishcake, green pepper and sweetcorn salsa, smooth tartare sauce, chilli jam

Lemon and maple roasted chicken thigh, watermelon salad, coriander dressing, cherry tomato bruschetta

Fillet of Minch hake, smoked haddock and Gruyere brulee, mushroom risotto cake, chive butter sauce

Belly of pork with five spiced pineapple fritters, leek and cider sauce, sweet chilli and cabbage mash

Deep fried fillet of local fish in batter with hand cut chips, salad and peas

Mixed seed crusted fillet of salmon, beetroot, feta and lime salsa, peach cous cous, mild curried cream

Parmesan and thyme breaded chicken breast filled with roast pepper mousse, bashed chorizo potato, citrus buttered green vegetables, basil veloute

Croissant with roasted ratatouille, lentil dhal, Bombay potato, mango salad, tomato and mint chutney

2 courses £14.95



Chicken Panini, with coleslaw, streaky bacon and chilli jam £9.95

Beef ciabatta, pepper sauce, black pudding fritter £10.95

Brie panini, green pepper and sweetcorn salsa, coriander dressed salad, crisp carrot £9.50

Pan fried local scallops, Chorizo bashed potato, chive butter sauce, citrus green vegetables £23.50

Platter of local fish and shellfish cooked with garlic, lemon and fresh herb butter £22.95 (please ask your server for today's days selection)

Duck breast, sweet chilli and cabbage mash, port jus, orange salad, broccoli tempura £20.00

Mixed Tasting Platter: £14.95

Soup of the day
Herring, mustard coleslaw
Fish and chips
Cherry tomato bruschetta
Pork belly, cabbage mash, cider sauce
Chicken, peach cous cous, curried cream
Five spiced black pudding, sweetcorn salsa
Choux bun, toffee sauce, Bailey's pastry cream,

Side orders

Chips £3.50
Onion rings £3.50
Side salad £4.00
Garlic bread £3.50

Desserts

Raspberry and lemon curd cheesecake, chocolate brownie, passion fruit custard £5.95

Iced honeycomb meringue tort, Chantilly and fresh fruit compot £5.95

Choux buns with Bailey's pastry cream, Dime bar ice cream, toffee sauce £5.95