



Set Lunch Menu
Starter and Maincourse £16.50

Soup of the day

Deep fried goats cheese and beetroot ripple in walnut praline panko breadcrumbs, red onion marmalade, cranberry muffin, courgette salad

Smoked mackerel pate, horseradish and dill fish cake, harissa toast, potato and crème fraiche salad

Duo of melon with orange and star anise sorbet, muesli crumble, mango and elderflower salsa

Honey and grain mustard glazed chicken thigh with roast carrot and cashews, orange and ginger sticky rice, lemon and pepper sauce

Local mussels in garlic, white wine, parsley and cream

Deep fried fillet of haddock in batter with chips, peas, salad and tartare sauce

Pan fried cauliflower steak with cumin, chick pea and cauliflower pilaf, roast capsicum and spinach sauce

Sesame crusted fillet of salmon, smoked tomato couscous, pesto cream, sweet and sour peppers, bacon wrapped green beans

Pork belly, roasted new potatoes, toffee apple and onion puree, pineapple, rum and cider vinegar relish, Dijon mustard veloute and crisp black pudding

Breast of chicken, leek and green chili sauce, Bombay potato, mint chutney stuffed mushrooms, cherry tomato salsa

Fillet of Minch cod, stir fried vegetables, prawn and mushroom cream, smoked haddock, Gruyere and spring onion choux buns, Cajun fried potato

2 courses £16.50



Strips of chicken in Cajun batter on toasted brioche bun with lemon mayonnaise, red onion marmalade, pesto and cherry tomato salsa , served with fries and salad £12.95

1/4 pound beef burger with fried onions, melted cheddar, streaky bacon and Dijon mustard veloute served on a toasted brioche bun served with fries and salad £12.95

Seared local scallops prawn and mushroom cream, crisp black pudding, stir fried vegetable, ginger rice £25.50

Platter of local fish and shellfish cooked with garlic, lemon and fresh herb butter £24.95 (please ask your server for today's days selection)

Breast of duck, pineapple and rum salsa, Bombay potato, carrot and cashew, port jus, bacon and green beans £22.00

Mixed Tasting Platter: £16.50

Soup of the day
Smoked mackerel pate, Harissa toast
Goats cheese and beetroot bon bon
Pork belly, garlic mash, mustard sauce
Chicken, pilaf rice, leek and chilli sauce
Deep fried fish and chips
Garlic bread
Profiteroles with chocolate and hazelnut mousse

Side orders

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

Warm sticky toffee pudding, clotted cream ice cream and Chantilly £6.95

White chocolate coated choux buns filled with chocolate and hazelnut mousse, salted caramel sauce, coffee panna cotta and Tia Maria cream £6.95

Lemon meringue, raspberry and toasted coconut cheesecake, on lemon drizzle sponge, passion fruit puree £6.95