



Dinner
Served 7-9pm

Soup of the day

Local mussels cooked with cider, smoked ham, leek and cream

Smoked paprika breaded squid with garlic and lemon mayonnaise, salt cod fritters, sauce vierge

Lamb, apricot and pistachio meatballs, split pea puree, grilled feta, lemon pilaf, chilli and mint oil

Sliced melon, dark fruit puree, coconut and mango salsa, pineapple sherbet

Peppered goats cheese with cheese scone, red onion chutney, honey, pear and walnut salad, caramelised beetroot

Parmesan and lemon crusted salmon, Chorizo and chick pea couscous, roast pepper, chilli and sweetcorn salsa, cherry tomato and basil sauce

Pan fried rump steak with blue cheese dressed salad, hand cut chips, pink peppercorn sauce
(£3.50 supplement)

Char grilled breast of chicken, mild curried coconut cream, turmeric and thyme stuffing, cauliflower popcorn, roast baby fennel potatoes

Belly of pork, garlic and leek mash, buttered Savoy, black pudding and sage bon bons, apple and sage dressing

Broccoli and Stilton linguine with grain mustard and ricotta stuffed baby peppers, broccoli and cumin fritters

Fillet of Minch hake baked in ginger and lemongrass butter, coriander kedgeree, carrot puree, green beans and crisp shallots

Chocolate fondant tart with coffee crumble ice cream, espresso martini mascarpone

Key lime, stem ginger and peanut butter cookie cheesecake, passion fruit and marmalade cream

Brown sugar meringue with hazelnut cream, orange curd and butterscotch ice cream

Side orders available

Garlic bread £3.50

Hand cut chips £3.50

Side salad £4.00

Onion rings £3.50

£34.95