



Dinner
Served 7-9pm

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

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

Rosemary and bay leaf braised lamb shank, sweet chilli glazed parsnip, garlic and
mint mash

(£2.50 supplement)

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

Warm sticky toffee pudding, clotted cream ice cream and Chantilly

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

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

Side orders available

Garlic bread £3.50

Hand cut chips £3.50

Side salad £4.00

Onion rings £3.50

£34.50