



## **STARTERS**

**Pan fried hand dived Lewis scallops, green pepper, chilli and sweetcorn salsa, lime and samphire salad, roast pepper cream £12.00**

**Salad of seared duck breast, garden peas and asparagus, honey and ginger dressing, caramelised pecans £11.00**

**Prawns 3 ways: split garlic prawns, prawn and little gem salad, deep fried in fresh herb batter £11.50**

**Goats cheese, leek and grain mustard tart, caramelized beetroot, almond choux potato, smooth mango £8.00**

## **MAINCOURSES**

**Rack of lamb, pesto crust, mint and oatmeal black pudding bonbons, shallot jam, redcurrant jus, parsnip and potato rosti £22.00**

**Spiced lemongrass fillet of halibut, coconut chickpeas, wild garlic bashed potato, Thai fishcake, ginger and lime sauce £22.50**

**Fillet of beef, horseradish aioli, straw leek, chunky chips, French mustard sauce, sesame green beans £25.00**

**Roast Guinea fowl breast, thigh and drumstick with rhubarb and port sauce, spring onion mash, stir fried Savoy and Pancetta £19.00**

**Courgette and lemon risotto, stuffed baby peppers, courgette and sweetcorn fritter, asparagus and basil oil £18.00**

## **DESSERT**

**Trio of homemade ice creams: Passion fruit, Maple crunch, Tiramisu, seed and nut crumble £8.00**

**Warm banana bread and treacle butter pudding with Trawler Rum crème caramel and whipped toffee £8.50**

**Cheese and biscuits with sweet Balsamic onion chutney £8.50**

**Meringue with ice strawberry parfait, peach and mint salsa, Elderflower jelly and lemon curd cream £8.50**

***Dessert Wine 105ml Glass £6.00 or Half Bottle £21.00***

***Elysium Black Muscat, A. Quady 2005 (California-USA) –deep magenta in colour with rose like aromas. Great with cheese or to accompany dessert***

### ***Food Allergies and Intolerances***

***Some of our foods contain allergens. Please speak to a member of staff for more information. Please be aware our kitchen cooks with nuts.***