



Early Menu 5.30-6.30pm

Soup of the day

**Crisp chicken thigh, potato and rosemary pancake, spiced sweetcorn fritter,
carbonara sauce**

**Melon, pineapple and pink grapefruit with Harris gin coulis, rhubarb and star anise
sorbet, mango panna cotta**

Local mussels cooked in garlic, chilli, basil and coconut milk

**Filo pastry parcel of brie, cranberry and pear with curried cauliflower tempura,
carrot, thyme and preserved lemon puree**

**Oat coated fishcake with cheese and mustard stuffing, black pudding, lime tartare
sauce, Cheddar and chive cream**

**Sticky slow roasted pork belly, pate stuffed mushrooms, braised red cabbage and
Bramley apple, grain mustard mash, caramelised onion sauce**

**Baked fillet of salmon with a mint and mango crust, Bombay potato, chilli and ginger
roast broccoli, Indian green salad**

**Pan fried sirloin steak with pink peppercorn sauce, hand cut chips and side salad
*(this carries a £4.95 supplement)***

**Portobello mushroom filled with pesto, lemon and mozzarella, creamed tomato and
red wine penne, garlic bread toasts**

**Supreme of chicken on roasted pepper cream with cherry tomatoes, spinach and
Chorizo, harissa couscous, skinny carrot fries**

**Fillet of Minch cod on leek colcannon with crisp Proscuttio, light Stilton sauce, grape
and walnut salad**

**Meringue with Kaffir lime and coconut posset, exotic fruit salsa, coconut rum ice
cream**

**Choux buns filled with Kahlua pastry cream, chocolate sauce, hazelnut biscuit,
fudge Chantilly**

**Ice banoffee and Dime bar cake with treacle toffee sauce and banana chip
Cranachan**

£22.50