



Early Menu 5.30-6.30pm

Soup of the day

Maple glazed goats' cheese and courgette loaf toast, beetroot and walnut,
roast pepper coulis

Local mussels, white wine, parsley, garlic and cream

Crispy chicken thigh, spring green vegetables, feta and olive salad, candid
lemon

Sliced melon, tropical fruit salad, pink grapefruit sorbet

Breaded squid, coconut and ginger mayonnaise, pineapple chutney,
sweetcorn and lime salsa

Pork belly with smoked colcannon, caramelised onion and apple veloute,
black pudding and mixed seed fritters, smooth curried butternut squash

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

Baked coriander crusted fillet of Minch cod, tandoori, tomato and chick pea
stew, carrot pilaf, prawn and citrus bonbons

Supreme of chicken, leek, sherry and Dijon mustard sauce, ham and cheese
croquette, paprika roasted new potatoes, garlic and basil aioli

Spinach and fresh herb crepe with mushroom and mascarpone penne pasta,
garlic ciabatta

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

Pecan waffles with maple syrup, banana and rum panna cotta, chocolate
truffle macaroon

Orange and vanilla rice pudding with honey roast almonds, blueberry
compot, lemon biscuits

Warm treacle tart with rhubarb crumble ice cream and stem ginger cream

£24.95