



Early Menu 5.30-6.30pm

Soup of the day

Salt and chilli fried squid with sweetcorn and pineapple salsa, basil pesto, hot and sour dipping sauce

Local mussels cooked in garlic, parsley, white wine and cream

Crisp wild mushroom risotto balls filled with garlic butter, French onion sauce, Satay crouton, marinated golden raisins

Panko coated lamb fritters with curried cauliflower puree, mint mayonnaise, ginger and pine nut cous cous

Roasted goats cheese, courgette and capsicum toast with red onion marmalade, almond and spinach croquette

Slow cooked beef cheek with horseradish mash, red wine gravy, glazed turnip and parsnip

Breaded smoked haddock and grain mustard fishcake with poached egg , pasta ribbons in cheese sauce, black pudding filo, pancetta lardons

Chicken breast with green chilli and ginger sauce, five spiced drumstick, fried fennel baby potatoes, creamed coriander chutney, pickled carrot ribbons

Pan fried fillet of Minch hake, prawn bisque, roast pepper, tomato, Chorizo and chick pea tower, rosemary oil, straw potato

Maple glazed pork belly, Cajun roasted vegetables, bacon wrapped green beans, apple and cider sauce, pea puree, chive mash

Warm poached pear, leek, walnut pastry and sprouting broccoli tempura with crumbled stilton, smooth beetroot and leek mayonnaise

Blackberry and apple crumble tart with thyme and lemon custard

Chocolate brownie, raspberry and toasted coconut Pavlova with white chocolate ice cream

Caramelised orange and vanilla rice pudding with toasted almonds and biscotti

£22.50