



Early Menu 5.30-6.30pm

Soup of the day

Cullen Skink fishcake, black pudding fritters, leek and Stilton puree, Dijon mustard veloute

Sliced Galia melon, pineapple and lime carpaccio, coconut and raspberry ripple yogurt, cranberry sorbet

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

Tagliatelle with butternut squash, roast duck, hazelnuts, sage and ham beignets

Prosecco and radicchio risotto balls filled with mozzarella, tomato and chilli salsa, chickpea flatbread

Pork belly, Chorizo, pork and black pudding meatball, rosemary dressing, Cajun mash, smooth apple, crisp savoy

Fillet of Minch hake, roast paprika vegetables, squid tempura, beetroot aioli, Romesco sauce

Pan fried sirloin steak with salad, hand cut chips, red wine sauce, garlic and thyme butter

(This carries a £4.95 supplement)

Lemon and garlic marinated chicken supreme with wild mushrooms, char grilled ratatouille, lemon and black pepper sauce, dauphinoise potato

Glazed salmon fillet with green beans, bacon and shallots in chilli oil, leek and tarragon couscous, pickled fennel, tomato and shellfish reduction

Cauliflower steak with sweet chilli stuffed grapes, straw potato, curried cauliflower puree, raisin and toasted almond salad

Chocolate and orange tart, passion fruit cream, prune and praline bombe

Iced millionaires shortbread parfait, caramelised pear crumble

Bruleed brioche and walnut butter pudding with Baileys espresso martini cream

£24.50