



Early Menu 5.30-6.30pm

**Soup of the day**

**Pulled spiced lamb shoulder, sweet potato mash, harissa yogurt, rosemary coated black pudding fritters, pea puree**

**Sliced Galia melon, pineapple and passion fruit salsa, coconut sorbet, chilli sugar, honey and lime dressing**

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

**Portobello mushroom with blue cheese and apricots, creamed leek, walnut praline and broccoli tempura**

**Smoked mackerel and horseradish pate with caramelised onion, toasted brioche, beetroot mayonnaise, pickled carrot**

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**Pork belly glazed with barbecue sauce, grain mustard mash, celeriac slaw, red onion Bhaji, garlic and sage cream**

**Fillet of Minch cod, crab sauce, langoustine oil, coriander kedgeree**

**Pan fried sirloin steak with salad, hand cut chips, red wine and thyme sauce  
(This carries a £4.95 supplement)**

**Supreme of chicken, mild curried cream, tandoori chicken shank, turmeric rice and cauliflower pakora**

**Sweet pepper, brie and pesto frittata, dauphinoise potatoes, garlic roasted vegetables**

**Honey and Dijon glazed salmon with tagliatelle in manchego, spring onion and cherry tomato sauce, panko courgette and bacon lardons**

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**Chocolate mousse tart with strawberry shortcake frozen yogurt**

**Clotted cream rice pudding with hazelnut crumble, rhubarb compot and hazelnut meringue**

**Warm sticky toffee pudding with Malteser ice cream, vanilla mascarpone**

**£24.50**