

## **“TO EAT” - EVERY DAY MENU**

### **STARTERS**

LEEK & POTATO VELOUTÉ *cheddar cheese scone, butter* £5.95

PRAWN & CRAYFISH COCKTAIL *Marie rose, lemon, salad leaves, brown bread & butter* £7.95

PORK, PISTACHIO & BLACK PUDDING *pickled vegetables, tomato relish, micro salad* £6.50

SMOKED SALMON *herring roe, wasabi emulsion, pink grapefruit, watercress* £7.95

### **MAINS**

#### **10 OZ RIBEYE**

*triple cooked chips, onion rings, flat cap mushroom, slow cooked tomato, mixed salad*  
*Sauces: - peppercorn, red wine, garlic butter* £24.50

#### **8 OZ ABERDEEN ANGUS BEEF BURGER**

*triple cooked chips, onion rings, flat cap mushroom, slow cooked tomato, mixed salad*  
£14.95

#### **FISH & CHIPS**

*battered haddock fillet, crushed peas, tartar sauce, lemon, triple cooked chips* £12.95

#### **SALMON NIÇOISE**

*fine bean, sun-blushed tomato, roast new potato, red onion, olive tapenade,*  
*crispy 6-minute hen's egg, cured egg yolk* £15.95

#### **STEAK MUSHROOM & BLUE CHEESE 'PROPER PIE'**

*pomme purée, creamed cabbage, roasted root vegetables, gravy* £14.95

#### **PAN ROASTED COD FILLET**

*steamed mussels & clams, parsnip purée, parsley cream* £16.75

### **DESSERTS**

VANILLA PANNA COTTA – *strawberry, tarragon, white chocolate* £6.50

STICKY TOFFEE PUDDING – *banana ice cream, candied walnut, butterscotch sauce* £6.50

SELECTION OF SORBETS & ICE CREAMS - £4.50

SELECTION OF BRITISH CHEESES – *lavoche, quince purée, truffle honey, malt loaf* - £8.50

*All prices are inclusive of VAT. Available Lunch and Dinner, excluding Sunday*

*Major allergens intentionally used as ingredients are: celery, cereals containing gluten, crustaceans, eggs, fish, lupin, milk, molluscs, mustard, nuts, peanuts, sesame seeds, soya, sulphur dioxide*

*Please make your waiter aware of any known allergies or special dietary requirements*