

SAMPLE DECEMBER “TO EAT” - EVERY DAY MENU

STARTERS

TRADITIONAL TOMATO SOUP
basil and herb croûtons £5.95

DUO OF PORK
glazed pig's cheek, pork belly croquette, burnt apple purée, pickled mustard seed £8.50

TEMPURA BATTERED KING PRAWN
pickled mooli, wasabi, lime, avocado purée, cucumber £8.50

SLOW-COOKED SALMON *red cabbage purée, smoked herring roe, grapefruit, fennel £8.00*

MAINS

10oz RIBEYE STEAK
mushroom, tomato, onion ring, triple cooked chips, house salad, peppercorn sauce £24.50

8oz ABERDEEN ANGUS BEEF BURGER
onion rings, triple cooked chips, baby gem, harissa mayonnaise, brioche bun, Mordon Isle, house salad £14.95

ROAST TURKEY, *traditional trimmings, pan juices £14.95*

FISH & CHIPS
battered haddock fillet, crushed peas, tartar sauce, lemon, triple cooked chips £12.95

PAN ROASTED COD FILLET
sweet potato, tandoori onions, Raita flavours £16.75

DESSERTS

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

CHRISTMAS PUDDING, *brandy sauce £4.95*

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