

“TO EAT” - EVERY DAY MENU

STARTERS

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

CORN-FED CHICKEN “4-WAYS”

roast breast, leg ballotine, chicken and leek pie, fondant potato, kale, broccoli £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 £12.95

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