

Ala Carte

2 courses £27/ 3 courses £32

Haggis scotch egg

Soft centered scotch egg with pickled apple, parsnip puree, crispy fennel

Goats cheese Mille Feuille

Goat cheese mousse, with toasted walnuts, roast beetroot, pickled walnut ketchup, chives

v

Monkfish Scampi

Brioche crumbed monkfish tail. With shellfish and nduja sausage bisque, paprika potato straws and pickled cucumber **cbgf**

Chicken and Prawns

Mango BBQ glazed chicken wing and sesame king prawn toast. With fried bean sprouts and coriander

Starters

Mains

Roast Duck breast and Duck sausage

Served pink, with tarragon mash, garlic puree, cabbage fried with cashew nuts and bacon, with a port jus

Squash 'Saag aloo'

Curry spiced butternut squash fondant, served with potatoes sauteed with spinach, lentil dhal, Aubergine Samosa, chilli and coriander yoghurt **vg/cbgf**

Stone Bass and Langoustine

Roasted stone bass supreme and battered langoustine tail with wild mushroom, buttered kale, potatoes crushed with sundried tomato, and parmesan custard **cbgf**

Bang-Bang Chicken

Marinated chicken breast, chilli rice, bang-bang peanut sauce, sesame broccoli, sweet 'n' sour pepper puree, carrot and lime salad, chicken spring roll

Butter roasted Pork tenderloin

black pudding and apple puree, honey roasted squash, potato fondant, crispy black pudding, cider jus

Beef wellington (24 hr pre-order required) + £10

Fillet steak wrapped with spinach, mushroom duxelles, prosciutto ham and pancake in puff pastry. Served with dauphinoise potatoes, mixed roast vegetables, red wine jus

V=vegetarian, vg=vegan, cbgf= can be made gluten free

If you require information regarding the presence of allergens in any of our food or drinks please ask. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen, foods may be at risk of cross contamination by other ingredients