



## **Lunch Menu**

*(Served Tuesday -Friday 12pm-1pm Close 3pm)*

### **Starters £9**

Whipped duck liver pate, piccalilli and toast.

Freshly made soup of the day, homemade bread.

Grilled Haggis with cheesy leeks.

Breaded goats cheese, honey, sesame and sambuca.

### **Main Courses £18.00**

**(All served with thyme roasted carrots, additional sides can be purchased)**

Breast of chicken, black pudding, fondant potato, sage sauce.

Slow cooked Birria pork collar, buttery mash, guacamole and creme fraiche.

Roasted butternut squash, spinach and vegy black pudding with crispy gnocchi and basil pesto cream sauce.

Fresh fish dish of the day served parmentier potatoes.

### **Desserts £9**

Amaretto and dark chocolate torte, cherry ice cream.

Crème brulee (please ask for today's flavour)

Honey and almond frangipane, Yorkshire rhubarb, ginger mascarpone.

Duo of cheese with crackers and chutney.

### **Additional sides £5.95**

**Fries / Mixed greens / Parmentier potatoes / Buttery mash / Spiced fruity red cabbage**