

Set Price Menu – March

Monday – Thursday 12-3 / 6-7pm
Friday 12 noon – 7pm

2 courses 12.45 per person // 3 courses 15.45 per person

Soup of the day served with ciabatta

Potted shrimps, granary bread, cayenne pepper

Duck liver parfait with orange & apricot chutney served with toasted ciabatta

Caramelised onion & feta tart with a walnut crumb

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Chicken breast wrapped in parma ham, stuffed with brie and cranberry, chive mash,
green beans served with a chicken & thyme jus

Scottish mussels cooked in a sweet chilli, white wine & garlic sauce

Wild mushroom risotto served with rocket and a poached egg

Coley fillet with chorizo, potato & mixed bean stew

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Dark chocolate iced parfait, coconut brittle & glazed pineapple

Vanilla cheesecake, raspberry coulis & lemon sorbet

Sticky toffee pudding sundae

A selection of fine cheese with apple and ginger chutney and oatcakes

Add a glass of 125ml wine for £3.40
Trebiano-Ugni Blanc, Sangiovese Red or Sangiovese Ros

Some items on this menu are subject to change.