

Set Price Menu – April

Monday – Friday 12 - 7pm

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

Soup of the day served with ciabatta
Cajun squid with lime and roasted garlic aioli
Pigeon breast, purple beetroot puree and a red wine jus
Mushroom and leek filo tartlet with spinach salad

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Roast chicken supreme, Parma ham, white wine and sage jus, chive mash, fine beans and kale
Scottish mussels cooked in a Provençal sauce
Goats cheese and beetroot salad with candied walnuts and a raspberry vinaigrette
Crispy seabass fillet with red Thai noodles

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Dark chocolate and raspberry brownie, with raspberry sorbet and white chocolate sauce
Pineapple cheesecake, coconut cream, pineapple and mint salsa
Vanilla crème brulee with homemade shortbread
A selection of fine cheese with spiced rhubarb chutney and oatcakes

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

Items on this menu are subject to change.