



APPETISERS

Roasted Plum Tomato Soup with Pesto Croutons V N	£5.00
Crayfish and Atlantic Prawn Cocktail with Mary Rose Sauce, Brown Bread Soldier	£9.00
Seared Hand Dived Scallops with Garlic Mash, Black Pudding, Feve Puree	£10.50
Trio of Tomato, Consommé with Basil Foam, Tian of Goats Cheese and Sundried Tomato Risotto Ball V	£7.50
Chicken Liver Parfait with a Fig Chutney and Truffle Butter	£7.00
Warm Tart of Stilton and Roast Pear with a Port and Redcurrant Dressing V	£7.00
Caesar Salad with Indian Spiced Chicken, Bacon Lardons and Garlic Croutons *	Starter £7.50
	Main course £13.00

MAIN COURSES

Risotto of Honey Roast Butternut Squash with Sage Butter and Pine Nuts V N	£11.50
Seared Fillet of Sea Bass with Lime and Coriander Mash, Sweet Chilli Butter Sauce	£16.50
Grilled Fillet of Scottish Salmon with Warm Nicoise Salad and Poached Free Range Hen's Egg	£15.50
Corn Fed Breast of Chicken with Sage and Onion Royale, Green Beans, Red Wine Jus	£14.50
Trio of Jimmy Butlers Pork with Char-Grilled Tender Loin, Slow Roast Belly, Black Pudding and Apple Puree	£14.50
Char-Grilled Fillet of Scottish Beef with a Potato Rosti, Creamed Morel Jus	£23.00
Penne with Basil, Black Olives and Rocket V N	£13.00

SIDE ORDERS

Mashed Potatoes	£3.50
Chips	£3.50
Cauliflower Cheese	£3.50
Vichy Carrots	£3.50
Minted Peas	£3.50
Mixed Salad	£3.50

*V = Vegetarian dishes. * = Can be suitably prepared for vegetarians.*

N = May contain nuts or nut traces, if you are concerned about nut allergies, please consult your server.

Our suppliers have assured us that none of our foods contain GM ingredients derived from Soya or maize.

An optional 12.5% service charge will be added to parties of 8 people and over