



Soup	Soup of the Day, Homemade Bread, Whipped Butter	£6
Pork Belly	Spiced Pork Belly, Puy Lentil Dahl, Parsnip Puree	£12
Goats Cheese	Goat's Cheese Crottin, Olive, Curried Walnuts, Confit Tomato	£10
Parfait	Chicken Liver Parfait, Oatcakes, Red Onion Marmalade	£11
Salmon	Smoked Salmon, Capers, Compressed Cucumber, Wasabi Emulsion, Quails Egg	£11

Roast Beef	Roast Sirloin, Roast Potatoes, Yorkshire Pudding, Roots, Pearl Onions, Jus	£24
Fish & Chips	Beer Battered Haddock, Pea Purée, Tartare Sauce, Lemon	£18
Steak Burger (6oz) <i>(Add a Burger Topping?)</i>	Toasted Bun, Pickle, Tomato, Leaves, Mustard Mayo, Fries <i>Bacon/Cheddar/Blue Cheese/Red Onion Marmalade</i>	£15 +£2
Chicken	Breast, Potato Terrine, Wild Mushrooms, Chicken Emulsion	£24
Risotto	Butternut Squash Risotto, Truffle, Parmesan Tuille	£17
Lamb	Loin, Creamed Mash, Herbed Carrot, Jus	£27
Fish Pie	Creamy Fish Pie, Rooster Mash, Buttered Greens, New Potatoes	£15
Side Orders	Homemade Breads, Butter, Oil & Balsamic / Crispy Fries / Creamy Mash Onion Rings / Buttered Greens / Dressed Leaves, Capers & Parmesan	£4.5

Sticky Toffee Pudding	Warm Toffee Sauce, Homemade Ice Cream	£9
Ice Cream & Sorbet	Trio of Homemade Ice Creams & Sorbet	£7
Cheese	Scottish Cheeses, Oatcakes, Grapes, Celery	£11
Panna Cotta	Vanilla Panna Cotta, Tropical Fruit Salsa, Shortbread, Sorbet	£9
Tart	Warm Apple & Almond Tart, Vanilla-Poached Apples, Malted Ice Cream	£9

Coffees & Selection of Teas, Homemade Fudge	£4
Liqueur Coffee, Homemade Fudge	£8.5

Prices are all inclusive of VAT at the prevailing rate. **ALLERGY ADVICE** Everything on our menus is produced on-site, by our chef, in an environment where the following allergens are present and used regularly: **NUTS, PEANUTS, GLUTEN, MILK & LACTOSE, EGG, FISH, MOLLUSCS & CRUSTACEANS, SOYA, LUPIN, CELERY, MUSTARD, SESAME SEEDS**
IF YOU HAVE AN ALLERGY OR SPECIFIC REQUIREMENT, LET US KNOW AND OUR CHEF WILL BE HAPPY TO ADVISE OR ADAPT THE MENU