

Starters

Cauliflower and Mull Cheddar soup with Olive Oil croutons (v)

Lime marinated undyed smoked haddock, salad of crab and apple and crispy thyme crostini

Homemade Ham Hock Terrine with Piccalilli and warm toast

Nick's home smoked salmon with brown bread, butter & lemon

Warm Aubergine, mozzarella and basil with tomato and paprika salsa (v)

Main Courses

Roast Rump of Scottish Lamb, Dauphinoise Potato, crushed peas, broad bean, spring onion and mint with thyme gravy

Roast Cod Fillet with a stew of Chorizo, mussels and haricot beans and basil cream sauce

Sauté breast of Chicken, King Oyster mushroom, parsnips, butter mash and tarragon cream

Pan Fried Potato Gnocchi, baby spinach, wild mushrooms, green beans and pesto (v)

Flan of Courgette, goat's cheese, chopped tomato and pesto (v)

Sides

Shoestring Fries

Dressed Mixed Salad

Rocket and Parmesan Salad

Green Beans

Creamy Mash

New Boiled potatoes

Savoy Cabbage

All sides £2.50

Desserts

Vanilla Panacotta with Balsamic Strawberries

Baked Vanilla Cheesecake with red berries, sesame tuille

Bitter baked chocolate tart with crème fraiche and spiced orange syrup

A selection of cheeses with pear chutney and mini bannocks

1 Course	£13.95
2 Courses	£16.95
3 Courses	£19.95

For those with special dietary requirements or allergies who may wish
To know about ingredients used, please ask the Manager
Prices include Vat @ the current rate