



### **To Start**

**Lightly Spiced Leek & Potato Soup, Savoury Granola £5.95**

Salmon Fish Fingers, Pea & Mint Puree With Tartare Sauce £7.95

Winter Slaw, Cashew Nuts, Dates, Soya, Lime & Fresh Herbs £5.75

Smoked Mackerel Pate, Horseradish, Beetroot & Pine Kernels £7.50

Charcuterie, Blue Cheese, Olives & Pickles, Toasted Soda Bread £8.95

### **Main Course**

Roast Aberdeen Angus Beef, Yorkshire Pudding & Onion Gravy £16.95

Smoked Haddock Risotto, Parmesan, Hazelnuts & Broccoli £16.95

Fresh Tagliatelle, Grilled Vegetables, Fresh Herbs, Capers & Goat Cheese £13.95

Slow Roast Pork Belly, Crackling, Apple, Cider & Thyme £16.95

Braised Venison Casserole, Red Currant Jelly & Port Wine £16.95

All Main Courses Served With Vegetables

### **Sides**

Soda Bread, Butter & Balsamic Vinegar £1.75

Green Salad / Skinny Chips £3.25

### **For Pudding**

Rum & Raisin Pannacotta, Coffee Ice Cream & Popcorn £6.75

White Chocolate Mousse, Amaretti Biscuits & Fresh Fruit £6.50

Iced Blackberry Parfait, Praline & Pistachios £6.25

Warm Orange, Rhubarb & Vanilla Rice Pudding £6.25

Cheese Plate & Biscuits, Seasonal Fruit £7.95

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