

*Car parking permit available,
£4.50 from midday for six hours,
if you want to make a day of it!*



Fixed Price Menu

From mid September to end of November

Nibbles

Sourdough bread balsamic
and olive oil **£3.45**

Marinated olives **£3.35**

Sourdough bread, goat's cheese
and sunblushed tomatoes **£4.25**

Gluten free bread **£3.45**

Starters

Cream of butternut
and sweet potato soup
Sourdough bread

Shetland mussels
Tomato, basil and chilli sauce

Wild mushroom croquettes
Rocket leaves, roasted garlic mayo

Main

Traditional chicken and ham
puff pastry pie

New potatoes and Savoy cabbage

Naturally smoked haddock fish cakes

Parmesan cream sauce
Poached egg and spinach

21 day dry aged chargrilled rump steak

Peppercorn and Cognac sauce
Grilled tomato and mushroom with fries
(£1.50 supplement)

Roasted vegetables in Moroccan spices
Coconut cream mint and cucumber yoghurt
Almond and raisin couscous (**Vegan**)

Lunch Menu

Monday to Saturday: noon to 2.00pm

Dinner Menu

Sunday to Thursday: 6.15 to 9.00pm

One course: £9.75. Two courses: £14.75

Three courses: £18.75

Dessert

Crème brûlée
Fresh vanilla pod

Apple and berry crumble
Cinnamon custard

Chocolate and ginger nut torte
Double cream

Tea and coffee
Served with mini chocolate brownies
Filter coffee **£3.40**

Range of tea infusions **£3.40**
A range of liquor coffees **£5.65**
Latte, cappuccino, espresso **£3.50**

**AUTUMN
DINNER
OFFER**

Order three courses and a glass of wine for only £20.00