



## Fixed Price Menu

1st April to 31st May 2019

*Order two courses and a glass of wine for only £19.99!*

### Nibbles

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

Marinated olives **£3.50**

Sourdough bread, goat's cheese  
and sunblushed tomatoes **£4.85**

Gluten free bread **£3.45**

### Starters

Cream of leek and potato soup (GF)  
Chive crème fraiche.

Slow cooked duck terrine (GF)  
Indigo chutney and \*chargrilled sour dough.

Shetland mussels (GF)  
Thai coconut milk, coriander and chilli broth.

### Main

Very slowly roasted Italian belly of pork  
Caraway and fennel seeds, tomato and  
\*chilli pearl barley and spring greens.

Fillets of plump local plaice  
Pea purée, Japanese breadcrumbs and fries.

Or: Grilled, lemon zest and herb butter,  
new potatoes. (GF)

Chargrilled aged rump steak (GF)  
Truffled watercress salad, salsa verde  
and fries. (**£1.50 supplement**)

Coconut spiced butternut squash (VEGAN)  
Bulgur pilaf, aubergine pickle and  
\*poppadums.

### Dessert

Rhubarb and stem ginger syllabub  
\*Crushed Amaretti biscuits.

Dark Belgian chocolate mousse (GF)  
Fresh orange jelly and crumbled raspberries.

Vanilla and orange crème brulle  
\*Homemade shortbread.

### 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**

### Lunch Menu

Monday to Saturday: midday to 2.00pm

### Dinner Menu

Sunday to Thursday: 6.00 to 7.45pm

One course: £10.00 Two courses: £15.75

Three courses: £19.75

Dish will be gf without items marked with \*  
and substitute offered where possible.

Foods described within this menu may contain nuts, derivatives  
of nuts, or other allergen. If you suffer from an allergy or food  
intolerance, please inform a member of the team.

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