

WEEKDAY SET MENU

MON - FRI 12:00 - 21:00 (22:00 FRI)

2 OR 3 COURSES
WITH A 125ML GLASS
OF HOUSE WINE OR
SOFT DRINK

2 COURSES : £14.95 / 3 COURSES : £17.95

STARTERS

ROLLED HAM HOCK {GF} [7|9]

Rolled ham hock with mustard & capers, served with celeriac remoulade & a fine herb salad

SOUP OF THE DAY {GF}

Served with crusty bread

MUSHROOM BRIOCHE {V} [2|7]

Home-made toasted brioche, served with wild mushroom fricassee and a caper & olive oil dressing

DESSERTS

DARK CHOCOLATE BROWNIE [2|4|7]

served with ice cream or chantilly cream

HANDMADE STICKY TOFFEE PUDDING [2|4|7]

A moist dark sponge topped with butterscotch sauce and your choice of ice cream or clotted double cream

TRIO OF ICE CREAMS {GF} [7]

3 large scoops of our signature ice creams

MAINS

6oz FLAT IRON STEAK {GF} [7]

Scottish flat iron steak, marinated in Maldon sea salt flakes and crushed chilli. Served with hand cut chips & rocket

FISH & CHIPS [2|4|5|7]

North Sea haddock fillet, with hand cut chips and tartare sauce. With your choice of lemon batter or breadcrumbs

SUPERFOOD SALAD {V} {GF}

Quinoa, avocado, mixed leaves & a cherry tomato dressing

HOME-MADE BURGER [2|4]

8oz 100% Scottish steak burger, served in a toasted brioche with sliced tomato, lettuce and our house relish. Served with hand cut chips and our in-house bloody mary ketchup

MUSHROOM RISOTTO {V} {GF}

Wild fricassee of mushroom served with carnaroli rice

PO BOY [2|4|5|7]

Panko crumbed monkfish served in a toasted brioche bun with hand cut chips & tartare sauce

CHICKEN ASPARAGUS PAPPARDELLE PASTA [2|4|7]

Thick ribbon pasta with chicken, asparagus & cream sauce

ALLERGEN GUIDE

{V} Vegetarian

{GF} Gluten Free

[1] Celery

[2] Cereals containing gluten

[3] Crustaceans

[4] Eggs

[5] Fish

[6] Lupin

[7] Milk

[8] Molluscs

[9] Mustard

[10] Nuts

[11] Peanuts

[12] Sesame Seeds

[13] Soya

[14] Sulphur Dioxide



ECLECTIC FIZZ
CHAMPAGNE BAR