

## Appetisers

A selection of homemade breads, served with freshly made dips (serves 2) **£5.25** (V)

Freshly made root vegetable crisps served with aioli **£1.95**

Marinated olives & sunblushed tomatoes **£2.95** (V) (G)

## To Start

Sautéed king prawns and chorizo in a garlic, herb and tomato ragu, served with homemade bread **£7.25**

Creamy garlic mushrooms, with a Parmesan & tarragon crumb finished with truffle oil **£6.95**

Chef's homemade soup of the day with rustic bread **£5.50** (V)

Crispy whitebait, with homemade tartare sauce **£6.25**

Homemade seasonal paté with spiced onion marmalade & rustic bread **£6.75**

Herb crumbed Brie served with a tomato, red onion & coriander salsa **£6.75**

## Mains

Sea food linguine in a creamy pesto sauce finished with freshly shaved parmesan & roquette **£14.50**

Wild mushroom, garlic & thyme risotto, with fresh roquette,  
finished with shaved parmesan, truffle oil & a seed granola **£14.25**

Maple glazed breast of duck, on sea salt roasted sweet potatoes with glazed baby carrots,  
green bean and a blackcurrant and red wine jus **£16.25**

Pan roasted pork tenderloin wrapped in pancetta on a bed of Stornoway black pudding mash,  
sautéed cabbage and a whisky, honey & mustard sauce **£15.25**

Lemon & black pepper marinated corn fed chicken breast,  
served with crushed potatoes basil aioli & a medley of green vegetables **£15.25**

Cullen Skink. Poached smoked haddock, in a creamy white wine sauce with new potatoes,  
leeks, smoked bacon, green beans and baby corn **£14.25** (G)

Pan fried sea bass on a bed of sautéed new potatoes, roasted vine tomatoes, baby carrots, green beans,  
with a honey, lemon & dill hollandaise **£15.25** (G)

8oz Ribeye steak served with sweet potato chips, vine tomatoes, and glazed green beans,  
finished with a pink peppercorn & caramelised onion sauce **£18.50** (G)

Beer battered cod with chunky chips, pea puree & homemade tartare sauce **£13.25**

Lamb, mint and potato pie served on a bed of caramelised onion mash, glazed vegetables  
and a rosemary and redcurrant jus **£13.95**

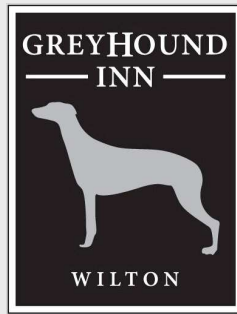
Beetroot, feta cheese, pinenut & spinach tart, on a bed of pea shoot, new potato & sundried tomato salad  
with a garlic balsamic dressing **£13.50**

6oz prime beef burger in a glazed pretzel bun, topped with smoked cheddar, bacon & spiced onion marmalade  
served with chunky chips, onion rings & salad **£13.50**

Trio of local sausages with mustard mash, caramelised onion gravy & vegetables **£12.25**

Wholetail scampi with chunky chips, homemade tartare sauce and a garden salad **£11.25**

**Plus... please see our Daily Specials Board**



# Lunch & Light Bites

## Served Lunchtime Only

### **Ploughman's Board £10.95**

A selection of Stilton and / or Mature Cheddar Cheese, or home roasted, hand carved Ham.  
Served with Rustic Bread, Salad and Pickles.

### **Baked Tattie £6.50**

An oven baked potato filled with a choice of Mature Cheddar Cheese, Baked Beans,  
Prawn Marie Rose or Coleslaw.

### **Freshly Made Warm Panini or Freshly Baked Filled Roll £6.95**

Choose from:

Bacon, Brie & Cranberry  
Cheese & Spicy Onion Chutney,  
Honey Glazed Ham & Cheddar,  
Pesto, Sundried Tomato and Mozzarella  
Classic BLT

All served with a garden salad & coleslaw.

### **Welsh Rarebit £6.95**

Served on toasted home made bread with a side salad & coleslaw.

## Sides

Beer battered Onion Rings (V)

**£3.50**

Pot of chips (V)

**£3.00**

Glazed Vegetables (V) (G)

**£3.00**

Please see our Daily Specials Board for Seasonal Choices

Please let a member of our waiting staff know if you have any allergies or dietary requirements

Parties of more than six people will be subject to a 10% service charge