

Dinner (a la carte)

The a la Carte menu is available from 6pm to 9pm, Monday to Saturday.

Starters

Soup of the Day (V) £5.95

Cambodian Marinated Beef, Cashews, Shallot and Lime
Black Pepper Dip £7.95

Cauliflower, Truffle, Hazelnut, Brioche, King Oyster Mushroom (V) £5.95

Cider Braised Pig Cheek, Tempura King Prawn Cauliflower Puree
Compressed Apple, Golden Raisins £9.95

Pan Fried Mackerel, Red Pepper Marmalade Tart
Smoked Paprika Mayonnaise and Pickled Shallots £5.95

Twice Baked Chilli Cheese Soufflé, Parmesan Cream (V) £6.95

Mains

Pan Roast Breast of Duck, Cep Puree, Girolles, Smoked Potatoes
Roast Blackberries, Red Currants and Port Jus £19.95

Pan Fried Sea Trout, Soused Vegetables, Paprika Parmentier Potatoes
Carrot Puree, Smoked Mackerel Bon Bon, Samphire and Prawn Butter £17.95

2 Bone Best End Lamb, Haggis Stuffed Saddle, White Bean Puree, Potato Terrine
Pea Pancake, Glazed Heritage Carrots £21.95

Pan Fried Monkfish, Sauce Piperade, Potato Galette, Crisp Mussels
Sea Vegetables, Lemon and Herb Gel £19.95

Vegetable Tart Tatin, Goats Curd, Chilli Pesto Potatoes, Pea Tendrils (V) £11.95

Prime Fillet Steak, Peppercorn Sauce, Onion Rings, Grilled Field Mushroom
Roast Vine Cherry Tomatoes, Triple Cooked Chips £27.95

Sides

Focaccia, Olives & Oils £4 • House Salad £3 • Parmesan & Truffle Fries £3
Onion Rings £3 • Chunky Chips £3 • Buttered Vegetables £3

Our food is prepared in a kitchen where nuts, gluten and other food allergens are present. If you have a food allergy or intolerance please speak to a member of staff about your requirements.

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