



## LUNCH

3 COURSES £23  
+ CARAFE OF WINE £12

Breads & oils £4  
Olives £3

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### STARTERS

Soup of the day & crusty bread £5  
Roast beetroot & St Tola goats cheese salad £7  
Crisp beef short rib, soy & honey, chargrilled greens & pickle £8.5  
Chicken liver parfait, golden raisin, hazelnut & sourdough £6.5  
Smoked haddock potato fritter, tomato sauce, basil pesto £6.5

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### MAINS

Local chicken, green beans, chargrilled potatoes & hummus £10  
Charcoal baked sirloin, béarnaise, chips & egg £13  
Grilled coley, spring salad, crisp potato wedges & tartare £12.5  
BBQ squid & chorizo sausage, spiced rice & shellfish gumbo £9.5  
Breaded haddock, French style peas & creamed potato £11

### Sides £3.5

Triple cooked chips / Mash / Champ / Market vegetables / Mixed leaf salad

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### DESSERT

Vanilla ice cream, broken honeycomb, chocolate sauce £5.5  
Fruit sorbets & spring berries £5  
Wild honey panna cotta, pecan nut crumble & toffee £5.5  
Chocolate truffle, raspberry ruffle, sorbet & hazelnuts £6.5  
Fine plate of cheese, chutney & biscuits £6.5