



## LUNCH

3 COURSES £23  
+ CARAFE OF WINE £12

Breads & oils £4  
Olives £3

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### STARTERS

Roast beetroot & St Tola goats cheese salad £7.5  
Haddock potato cake, fried egg, spinach & dill pickle £8  
Smoked cod chowder, pork & fennel, stout wheaten £8  
Chicken liver parfait, plum chutney & toast £7  
Black truffle risotto, shiitake mushroom & crisp kale £7.5

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### MAINS

Braised beef blade, potato purée & red wine £11  
Local chicken, stewed red peppers, Parmesan polenta & balsamic £10.5  
Crisp pork belly, braised red cabbage, clove, honey & mustard £10.5  
Charcoal baked sirloin, Café de Paris, chips & egg £13  
Grilled cod, celeriac, black pudding & apple £12

### 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  
Fine plate of cheese, chutney & biscuits £6.5  
Chocolate truffle, raspberry ruffle, sorbet & hazelnuts £6.5  
Wild honey panna cotta, pecan nut crumble & toffee £5.5  
Baked rice pudding, poached pear, caramel & sticky nuts £6