

CONTEMPORARY

STARTERS

HAGGIS SCOTCH EGG Confit potato, turnip & whiskey purée £6.95	NORTH SEA FISHCAKE Poached egg, herb cream sauce £6.95	BETROOT FRITTER Spiced puy lentil, yoghurt dressing £6.25
RABBIT LOIN & PARMHAM BALLOTINE Caraway & carrot purée, pickle beech mushroom, artichoke crisps £7.50		HOMEMADE BREAD Oil, balsamic £1.50 for 1 serving additional £1.00 thereafter

MAINS

BRAISED BEEF CHEEK BOURGUIGNON Horseradish mash & green beans £19.95	VEAL ESCALOPE Wild mushroom spaghetti & parmesan cream £16.50	CHICKPEA & VEGETABLE BHUNA Saffron basmati rice, chapati, chargrilled aubergine & caramelised onion £13.95
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CATCH OF THE DAY

Please ask your server for details

£ (Market Price)

DESSERT

DARK CHOCOLATE & PRAILINE FONDANT Chocolate tuille, white chocolate soil, banana ice cream £6.95	THIN APPLE TART Golden raisin & cider syrup, poppy seed ice cream £6.95	STICKY TOFFEE PUDDING Butterscotch sauce, vanilla ice cream £6.50	CHEESE BOARD Frozen grapes, oatcakes & red onion chili jam & apple slices £7.95	ICE CREAM & SORBET 3 scoops £4.95
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A discretionary service charge of 11.5% will be added to tables of 8 and above