

Reduced Menu Two

2 Courses | £32

3 Courses | £37

Starters

Soup of the Day

Please Ask Your Server **GF, DF**

Shetland Scallops

No.1 Home Cured Bacon, Pea Puree, Black Pudding & Pork Crackling **GF, DF**

Haggis Scotch Egg

No.1 Homemade Brown Sauce, **DF**

Whipped Goats Cheese Bruschetta

Roasted Vine Tomato, Red Onion, Rocket Salad, Basil & Lemon Dressing **GF**

Desserts

White

Chocolate & Cherry Cheesecake

Cherry Ice Cream, Cherry Gel & Chocolate Snap

Rum

Pineapple

Nut & Oat Crumb, Toasted Coconut & Pina Colada Sorbet,

DF, GF

Sticky Toffee Pudding

Vanilla Ice Cream & Butterscotch Sauce **GF**

Cheese Board

Grapes, Celery, Apple Oatcakes & Chutney **GF**

Mains

No.1 Chicken Ballotine

Stuffed with Wild Garlic & Parsley Cream Cheese, Wrapped in Pancetta, Sweet Potato Mash, Spring Greens, Bread & Chive Sauce

GF

Catch of The Day

Please Ask Your Server

100z Ribeye Steak

Served With Field Mushroom, Tomato, And Onion Jam Hand Cut Chips **DF GF**

Add Peppercorn Sauce £2.50

Twice Baked Cheese Souffle

Charred Baby Gem, Apple, Celery & Walnut Dressing, Balsamic Roasted Vine Tomato, Parmesan Crisp & Warm New Potato Salad