



Main Course

Baked Avocado	£17.50
Filled with a salpicon of asparagus, broccoli, olives, sun blushed tomato and courgette baked in filo pastry, sauté sweet potato, warm chickpea and garlic puree, spiced tomato sauce	
Savoury Pancakes	£17.50
Stuffed with curried vegetable, herb crumb, cumin potatoes, mixed salad, herb dressing	
Chicken and Bacon or Salmon and Prawn Tagliatelle	£17.95
Sun blushed tomatoes, spring onion, asparagus and flaked parmesan	
Cold Seafood Platter	£19.95
Smoked and poached salmon, crab claw meat and lime tian, pressed peppered mackerel terrine, atlantic prawn and jambalaya salad, lime crème fraiche, side salad and buttered new potatoes	
Fillet of Seabass	£21.00
Asparagus, broad beans, broccoli, sauté new potatoes with smoked salmon and cherry tomatoes, lemon beurre blanc	
Collops of Monkfish Tail Wrapped in Cured Ham with Tiger Prawns	£25.50
Leek and mushroom fricassee, shredded mange tout, glazed carrots, saffron potatoes, lobster sauce	
Honey & Mustard Glazed Confit Belly Pork and Sausage Cake	£23.50
Ratatouille of vegetables, colcannon, buttered broccoli, apple cider cream sauce	
Roast Chump of Lamb	£24.95
Garlic cream potatoes, caramelised red cabbage, confit carrots, fine beans, rosemary and redcurrant jelly sauce	
Medallions Fillet of Beef Layered with Haggis	£28.00
On a tomato tart tatin, glazed with a smoked cheese rarebit, caramelised shallots, mushrooms, tomato fillets, leeks, cocotte potatoes, port wine jus	

Additional vegetables are available with our compliments

For any allergen information and special dietary requirements please ask a member of the team