



Set Menu

2 Course £32.95 per head | 3 Course £38.95 per head

Starters

Bloody Mary Prawn Cocktail NGC

Little Gem, Avocado, Cucumber, Cocktail Sauce

Homemade Haggis Sausage Roll

Brandy-soaked Apricot & Pork served with chutney & pickles

Goats Cheese & Greens NGC, V

Scorched Golden Cross, sherry drizzled Shaved Asparagus & Greens, toasted Pecans

Soup of the Day V, VG, NGC*

Whipped Butter, Crusty Roll

Mains

Tandoori Chicken Skewers

Tikka Marinated chicken thigh kebab, zesty basmati rice, mango chutney, garlic & mint yoghurt, pickled red onions & garlic buttered flatbreads

Pan Seared Hake NGC

Creamy baby leek mussel & dill oil broth, sliced new potatoes

Spring Green Pasta V, VG

Freshly cooked rigatoni pasta tossed with courgette, radish, tender stem broccoli and asparagus stems. Herby and zesty sherry vinegar salsa verde, topped with toasted pine nuts and crispy capers

8oz Flat Iron NGC

*Skin on fries, roast tomato & a rocket & parmesan salad & choice of sauce
Creamy Whisky Peppercorn – Homemade Garlic Butter – Bone Marrow Jus – Bearnaise*

Desserts

Sticky Toffee Pudding

Luvian clotted cream Ice cream, homemade toffee sauce

Chocolate Fondant

Rich melting dark chocolate fondant, brandysnap & chocolate tuille, crème diplomat, summer berry compote

Banoffee Trifle

Magnolia Bakery inspired creamy and sweet banana pudding

V VEGETARIAN | VG VEGAN | NGC NON GLUTEN CONTAINING

Although every effort is made to provide allergen free meals, we use products that contain them in our kitchen and cannot rule out contamination. Please inform our reservations team of any dietary requirements when placing a Pre-Order.

