

Dairy Free Menu

- V Basket of bread, olive oil and balsamic vinegar £4.00
- V Roasted garlic, hummus and toasted pita bread £7.50

Starters

- Homemade soup £7.50
- Chilled gazpacho soup £7.50
- Crispy duck leg, oriental coleslaw, sweet chilli sauce £9.50
- English asparagus, baby gem salad, mollet hen egg, crispy parma ham £9.00
- Seared Scottish scallops, chorizo and red pepper cassoulet £11.50/£21.00
- Gravadlax, soda bread £10.00
- Spiced salt and szechuan pepper squid, mango and papaya salad £8.50
- V Roasted butternut squash, chick pea, fennel and pomegranate salad, tahini £8.50
- Smoked chicken salad, baby gems, peas, soya beans, honey and mustard dressing £8.75

Mains

- Sesame crusted sea bass, wilted pak choi, cucumber and chilli dressing £19.00
- Cold poached salmon, salad £18.00
- Roast English rump of lamb, new potatoes asparagus and salsa verde £21.00
- Grilled calves liver and bacon, bubble and squeak, red onion gravy £19.00
- Crispy belly of pork, spiced lentils, caramelised granny smith £17.00
- Grilled 8oz Scottish sirloin steak, field mushroom, tomato, chips £25.00
- Grilled 8oz Scottish rump steak, field mushroom, tomato, chips £19.00

- V Vegetarian
- N May contain nuts

21 June 2017

Manager: *Trent Williams*

Head chef: *Richard Lyndon Pepper*

All prices include VAT

An optional 12.5% service charge will be added to your final bill




Sides

- Mixed or green salad £5.00/£9.00
- Rocket salad £4.00
- Plum tomato and red onion salad £4.00
- Mixed vegetables –
spinach, spring greens, chantenay carrots and peas £5.00/£8.50
- new potatoes, chips, mash, chantenay carrots and peas - each £4.00

Desserts

- Soft fruit gratin with sorbet £7.50
- Summer berry pudding £7.50
- Home-made sorbet – (please choose 3 scoops) £6.50

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“Please let a member of staff know if you have any allergies or specific dietary requirements.

Whilst we will do all we can to accommodate guests with food intolerance and allergies, we are unable to guarantee that dishes will be completely allergen-free.”