

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
- Seared scallops, crispy pork belly, caramelised granny smith £11.50/£21.00
- Marinated scottish salmon, avocado, roast beetroot, orange dressing £9.50
- Moroccan lamb rolls, cucumber and mint sauce, yoghurt dressing £8.50
- Wild mushrooms on grilled sour dough bread, poached hen egg £9.00

Mains

- Pan roast sea bass, rocket, spiced lentil salsa, coriander £20.00
- Grilled calves liver and bacon, bubble and squeak, red onion gravy £19.00
- Slow braised guinness short rib of beef, new potatoes £23.00
- V Woodland mushroom risotto, truffle oil, parmesan crisp £16.00
- Grilled 8oz Scottish sirloin steak, field mushroom, tomato, chips £28.00
- Grilled 8oz Scottish rib eye steak, field mushroom, tomato, chips £24.00
- Grilled "Les landes" corn-fed half chicken, field mushroom, tomato, chips (30 minute waiting time) £17.00
- V Woodland mushroom risotto, truffle oil £8.50/£16.00

- V Vegetarian
- N May contain nuts

4 November 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
- Individual portions of vegetables – spinach, curly kale, new potatoes, chips, creamed mash, chantenay carrots and peas £4.00

Desserts

- Seasonal berries with sorbet £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."