

Two Courses

Starter & Main – 16.95

Add a Dessert – 5.45

STARTERS

Chicken Liver & Brandy Parfait GF

Paterson's of Arran chutney, toasted brioche, crisp leaf salad, mustard dressing

Buffalo Cauliflower V GF

Sriracha glazed crispy cauliflower bites, blue cheese & crème fraiche dip, celery

Freshly Prepared Soup V GF

Warm baked bread & butter

Salt & Chilli Squid

Flash-fried salt & chilli crusted squid, nuoc cham

Hummus VV GF

Harrisa spice chickpeas, whipped hummus, cumin roasted vegetables, toasted flatbread

MAINS

Thai Spiced Breast of Chicken GF

Prawn cracker crust, edamame bean & Asian greens, fragrant rice

Buttermilk Chicken GF

Crispy buttermilk fried chicken breast, sriracha mayo, red onion & crisp leaf, brioche bun, fries

Classic Caesar Salad

Anchovy mayo dressing, crispy croutes, aged Parmesan

Steak Frites GF (4.00 supplement)

6oz sirloin steak, crispy onions, fries, peppercorn sauce

Bubble Fish & Chips

Beer-battered fish goujons, minted pea puree, tartar sauce, chips

Three Cheese Macaroni V GF

Short-cut pasta, aged cheddar & Parmesan, Mull cheddar glaze, garlic ciabatta

Kashmiri Plant Based Curry V GF

Kashmiri spiced vegetables, coriander & ginger coconut cream, toasted almond crunch, basmati rice, naan bread

DESSERTS

Chocolate Fudge Cake V GF

Rich Belgian chocolate layer cake & vanilla ice cream

Raspberry & White Chocolate Mini Mess V GF

Raspberry & white chocolate ripple, crushed meringue, macerated fresh berries with honey drizzle

Sticky Toffee Pudding V GF

Sticky date pudding, butterscotch sauce, vanilla ice cream

Coupe Noir V GF

Vanilla ice cream & chocolate sauce

Affogato V GF

Vanilla ice cream, shot of espresso



Food Allergens & Intolerances:

Our products are made with ingredients that contain allergens.
Please speak to our staff about your requirements before ordering.
Items with GF symbols can be adjusted to be made gluten-free.
Please ask your server.

Vegetarian **V** Vegan **VV** Gluten-Free **GF**