

Starters

Jerusalem Artichoke Soup with truffle shaving	£6.25
Salmon Gravavlax with pickled cucumber, dill and a honey & mustard dressing	£6.95
King Prawns sautéed in shallots, garlic & white wine	£8.25
Pan Fried Shetland Scallops with celeriac purée, petits pois & salsa verde	£9.85
Goats Cheese Tart with fig marmalade & mixed leaves	£6.40
Wild mushroom Risotto with truffle oil and parmesan shavings	£6.50
<i>Served as a main course</i>	£11.50
Slow Roasted Crisped Pork Belly with mild mustard & apple compote	£6.45
Crispy Duck Salad with cucumber, spring onion & hoi sin dressing	£6.70
<i>Served as a main course</i>	£11.50

Main Course

Fillet of Scottish Salmon, spinach, spring onion mashed potato & parsley sauce	£14.25
Fillet of Sea Bass, spinach, confit potatoes and a crayfish & tomato herb sauce	£14.25
Linguini with crab meat with a lightly spiced tomato sauce & rocket salad	£12.95
Trio of Salmon Fishcakes with tomato salsa & fries or salad	£11.95
Slow Roasted Lamb Shank with mash potato & rosemary jus	£13.95
Confit Duck Leg with braised red cabbage, mashed potato & rosemary jus	£13.45
Chargrilled Rib-Eye Steak with truffle butter, mixed leaf salad & fries	£19.25
Pan Fried Halloumi with chargrilled vegetables, olive pesto & tomato relish	£12.45

Side Orders

French fries	£3.30	Mixed vegetables	£3.30
Mashed potato	£3.30	Mixed salad	£3.30
Wilted spinach	£3.30		

Desserts

Chocolate Fondant with vanilla ice cream (please allow 12 minutes)	£6.10
Vanilla Panna cotta with guava coulis & cognac flambéed prunes	£5.40
Strawberry cheesecake	£5.50
Blackberry & Apple Crumble with custard	£5.50
Trio of Sorbets (Mango, Lemon & Raspberry)	£5.40
Selection of Cheeses with celery, grapes & water biscuits	£7.50