

## Dinner menu

2 courses £22 | 3 courses £28

### Start

Haggis bonbon with whisky mayo

Soup of the day with focaccia

Classic prawn cocktail

(v) Tomato and mozzarella salad, pesto, balsamic glaze

### Mains

Seared salmon fillet, watercress velouté, samphire, buttery mash

Steak frites

(175g steak, roast tomato & mushroom, triple cooked chips, peppercorn sauce)

(v) Mac 'n' cheese

Rump of lamb, crushed new potato, pea & mint salsa, redcurrant jus

### Desserts

(v) Apple, rhubarb and pecan crumble, clotted cream or crème Anglaise

(v) Sticky toffee pudding, salted caramel sauce, vanilla ice cream

(v) Choco pot, honeycomb ice cream

(v) Coconut panna cotta, pineapple, mango and mint salsa

Please tell your server if you have any allergy or dietary requirements.

Please be aware our kitchen does contain nuts & other allergens. A full list of any allergens in our menu dishes is available on request.

For tables of 2 and over we add a 10% discretionary service charge, 100% of this is distributed to our staff.