Starters

Jerusalem Artichoke Soup with truffle oil **v**	£8.25
Chicken Liver Pate with cranberry chutney & toasted brioche	£7.95
Pan Fried Scallops with pea puree, micro salad, balsamic reduction and parsnip crisps	£12.25
King Prawns sautéed in shallots, garlic and white wine	£11.25
Slow Roasted Crisped Pork Belly with mild mustard and apple compote	£8.45

Pan Fried Halloumi with Mediterranean vegetables, spinach, mushroom, black olive pesto
 and tomato relish   **v (Vegan option also available)** — £8.25
Served as a main course size — £14.95

Roasted Butternut Squash Risotto with sun blushed tomatoes, chestnuts and mascarpone — £8.25
Served as a main course — £14.95

Main Course

Pan Roasted Halibut Fillet with new potato cake, spinach, sugar snap peas and parsnip purée	£19.25
Scottish Salmon Fillet with baby herb potatoes, tender stem broccoli and a seafood cream sauce	£17.95
Beef Wellington with mashed potato, spinach and red wine jus	£24.95
Confit Duck Leg with braised red cabbage, mashed potato and red wine jus	£16.95
Chargrilled Rib-Eye Steak with truffle butter, French fries and mixed leaf salad	£24.95

Aubergine Alla Parmigiana with lightly spiced tomato & Provencal vegetable ragu and a
 cucumber and rocket salad   **v (Vegan option is also available)** — £16.25

Side Orders

French fries	£3.95	Mixed vegetables	£3.95
Mashed potato	£3.95	Mixed salad	£3.95
Wilted spinach	£3.95		

Desserts

Chocolate Fondant with vanilla ice cream (please allow 12 minutes)	£6.95
Sticky Toffee Pudding with white chocolate ice cream	£6.75
Orange & Saffron Poached Pear with cinnamon mascarpone & toffee sauce**(Vegan option available)**	£6.75
Strawberry Cheesecake	£6.75
Apple and Christmas Pudding Crumble with custard	£6.75
Trio of Sorbets (Mango, Lemon & Raspberry) **(Vegan)**	£6.75
Selection of Cheeses with celery, grapes, ale chutney and water biscuits	£9.55

If you have any allergies or dietary requirements please let your server know
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