



Our menu is freshly prepared by Head Chef Chris Bratt-Rose and his team using, wherever possible, locally sourced seasonal produce

### Welcome

**2 Courses £18.50**

**3 Courses £22.50**

Certain dishes carry a small supplementary charge

### To Start

Tomato & red pepper soup, olive oil, garlic croutons (V)

Duo of Scottish salmon, dill pancake, crème fraiche, caper dressing **£1.50**

Smoked haddock & leek fishcakes, warm tomato dressing, crisp fennel

English goat's cheese panna cotta, fresh beetroot dressing & herb salad (V)

Lamb & coriander kebabs, mint yogurt, chilli dressing & cucumber

Warm black pudding & bacon salad, new potatoes, tarragon butter dressing

### Followed By

Free range chicken, mustard mash, creamed savoy cabbage, red wine jus

Moroccan lamb tagine, lemon cous cous, compote of apricots & fresh mint

Grilled sea bream, mushroom risotto, buttered spinach & red wine reduction

Pave of sirloin beef, stewed onions, field mushrooms, hand cut chips, café de Paris butter **£1.75**

Linguini pasta, roast peppers, courgettes & aubergines, parmesan, tomatoes, basil dressing (V)

Thai laksa, market fresh fish, egg noodles, lime, spring onions, coriander & bok choy

### Side Orders

**£2.75**

Hand cut chunky chips

Buttered Greens

Garlic bread

House salad, herb croutons, vinaigrette

### To Finish

Vanilla & gingerbread cheesecake, caramel sauce, poached strawberries

Orange panna cotta, fresh raspberries, chocolate sauce

A selection of Just Rachel's locally made sorbets, popping candy, vanilla cream

Crème brûlée, shortbread biscuit

Dark chocolate torte, raspberry sorbet & cherries

Selection of regional cheeses, biscuits, celery, grapes & fruit chutney **£1.50**

Your table will be reserved for you during the interval; please pre-order your coffee, liqueur or your choice from the bar with your waiter.

(V) Suitable for vegetarians

Some dishes may contain nuts