

## SET MENU

LUNCH - WEDNESDAY TO SATURDAY

20 FOR 2 COURSES/ 25 FOR 3 COURSES

DINNER - WEDNESDAY TO FRIDAY

£25 FOR 2 COURSES/ 30 FOR 3 COURSES

## FOR THE TABLE

SCOTTS SOURDOUGH BREAD,  
WHIPPED BUTTER & TAPENADE  
5

MARINATED OLIVES (GF V VE)  
5

## STARTERS

WHIPPED GOATS CHEESE, HICKORY SMOKED NUTS, HINEY, CROSTINI STN (N)

BUTTERNUT SQUASH SOUP,, RAS EL HANOUT, FETA

CHICKEN LIVER PATE , SPICED DATE CHUTNEY, PETIT SALAD & COUNTRY BREAD (N)

CLASSIC ATLANTIC PRAWN COCKTAIL

GRAVADLAX, DRESSED LEAVES, BROWN SOURDOUGH

## MAINS

PETERHEAD COD, GRILLED OR BEER BATTERED,, TRIPLE COOKED CHIPS, MUSHY PEAS & TARTAR SAUCE

10 OZ RUMP STEAK, XO & WILD PEPPERCORN SAUCE, SALAD, FRIES (5 SUPPLEMENT )

WILD MUSHROOM RAGU, PAPPARDELLE, HAZELNUT, GREEN SAUCE, PECORINO (N)

TAMWORTH PORK CHOP, CAPONATA, SAUTE POTATOES

**PLEASE NOTE, ALL SAUCES ARE SERVED ON THE DISH**

A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED  
PLEASE INFORM YOUR SERVER IF YOU HAVE A FOOD ALLERGY  
ALL SEAFOOD AND FISH DISHES ARE PREPARED BY OUR HEAD CHEF SCOTT PINSON TO DELIVER THE BEST QUALITY  
HOWEVER WE CANNOT GUARANTEE THAT THERE ARE NO BONES OR SHELL IN THE FINISHED PRODUCT