

TUESDAY-THURSDAY ALL DAY FRIDAY – SATURDAY 12-3

2 COURSES £25.95 3 COURSES £30.95

Starters

Chef's Choice Soup

Served with Fresh Bread (GF) (VG)

Smoked Salmon

Scottish Smoked Salmon with Dill Horseradish Cream, Pickled Shallots, Baby Capers & Buttered Granary Bread (GF)

Arancini

Wild Mushroom and Truffle Arancini with Wild Rocket, Balsamic and Parmesan (VG)

Salt and Pepper Squid

Crispy Fried Squid with Lime Mayonnaise and Fresh Chili

Spanish Chorizo

Spiced Chorizo with Coriander Hummus, Grilled Mixed Peppers, Salsa Verde, and Toasted Ciabatta

Flamed Mussels

Shetland Blue Shell Mussels with Sriracha Butter Sauce, White Wine, Fresh Herbs & Bread

Crispy Chicken Strips

Dressed Mixed Salad, Creamy Garlic Dip and Fresh Lemon

Mains

Atlantic Cod Loin

Served Grilled or in Crispy Beer Batter, with Triple Cooked Chips, Mushy Peas, and Tartare Sauce

Liver and Bacon

Dutch Calves' Liver with Crispy Bacon, Creamed Mashed Potato, Vegetables and Rich Jus

Fishcakes

Cod Salmon and Tiger Prawn Fishcakes with Mixed Leaf Salad, Poached Eggs and Hollandaise

Chicken Milanese

Breadcrumb and parmesan Crusted Free Range Chicken Breast with Dressed Rocket Salad and French Fries

Homemade Steak Burger

Gem Lettuce, Tomato, Aged Cheddar, Sriracha Mayo and Paprika Fries

Suffolk Pork Belly

Marinated Rolled Pork belly with Apple Mash, Hispi Cabbage, Crispy Pancetta and Port

Chicken and Chorizo Penne

Penne Pasta in a Smokey Provençal Sauce with Wild Mushrooms, Spanish Chorizo, Suffolk Chicken and Parmesan Cheese

Wild Asparagus and Fresh Garden Pea Risotto

With Parmesan, Butter, and Wild Rocket GF (V)

SET-MENU DESSERT OPTIONS

Selection of Ice Creams and Sorbet
Please ask your server for today's selection (VG) GF

Roast Pineapple
Coconut, Butterscotch, Vanilla Ice Cream VG GF

Affogato
Vanilla Ice Cream, Single Espresso GF

Apple Tarte Tatin
Caramelised Apples, Vanilla Bean Ice Cream

Sticky Toffee Pudding
Butterscotch Sauce and Vanilla Ice Cream

Please advise staff of any allergy requirements and they will advise you on what dishes are available to you. Please note some dishes may contain trace elements of nuts or have been cooked alongside other products containing nuts. A service Charge of 10% will be applied to all Bills.

V – Vegetarian GF – Gluten free () – Option Available