

2 Courses £25.95

Available Tuesday – Thursday all day, Friday – Saturday 12-3

## Starters

Smoked Salmon

Scottish Smoked Salmon, Dill Horseradish Cream, Pickled Shallots, Baby Capers & Buttered Granary Bread

Arancini

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

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 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

Mozzarella Carpaccio

Roasted Heritage Tomato, Fresh Basil, Green Oil and Herbed Croutons V

with

## Mains

Atlantic Cod Loin

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

Fishcakes

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

Cajun Chicken, Smoked Bacon and Strawberry Salad

With Crushed Avocado, Boiled Egg, Gem Lettuce, Feta, Lemon Dill, and Chives Dressing  
(Halloumi Option Available) (V) GF

Butterfly Cajun Chicken Breast,

Arrabbiata Linguine with Fresh Cherry Tomatoes, Fresh Garlic and Chillie Flakes

Homemade Steak Burger

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

Spicy Tiger Prawn Linguine

Cooked in White Wine and Butter Sauce, Cherry Tomatoes, Garlic Oil Fresh Chillies

Wild Mushroom and Asparagus 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