



2 Courses £34.95 Tuesday to Saturday ALL DAY

Starters

Lobster Bisque

Rich, Creamy Lobster Bisque served with Golden Cheese Croutons (GF)

Stuffed Mushrooms

Baked Portobello Mushrooms with Caramelised Balsamic Onions, Boursin Cheese and Baby Leaves Salad (GF)

Salt and Pepper Crispy Squid

Crispy Fried Squid with a Salt & Pepper Crust, Lemon and Garlic Mayo and Fresh Chill

Scottish Smoked Salmon

Traditional Smoked Scottish Salmon with Baby Capers, Dill and Horseradish Cream & Basil Oil (GF)

Flamed Mussels

Shetland Blue Mussels with Sriracha Butter Sauce, White Wine, Fresh Herbs & Grilled Bread (GF)

Caramelised Goats Cheese

Baked Beetroot, Roasted Nuts, Basil Oil and Red Beetroot Puree (GF)

Tiger Prawns Pill' Pill'

Fresh Chilli, Garlic, Shallots, Smoked Paprika, White Wine and Toasted Ciabatta (GF)

Classic Atlantic Prawn Cocktail

Fresh Tomato, Cucumber and Iceberg Lettuce with Mary Rose Sauce, Greenland Prawns and Buttered Granary Bread (GF)

Mains

Scottish Sirloin 6oz

32 Day Dry Aged Scottish Sirloin served with House Fries, Peppercorn Sauce and Portobello Mushroom GF

Dutch Calves' Liver

Milk Fed Calves Liver and Smoked Bacon with Truffle Creamed Mash Potatoes, Seasoned Veg & Rich Jus GF

Gurnsey Skate

Cooked to your liking – Grilled (GF) or Meuniere, with Brown Shrimps, Burnt Butter, Capers and New Potatoes

Atlantic Cod

Crispy Beer – Battered or Grilled (GF) served with Golden Hand Cut Chips, Mushy Peas and Tartare Sauce

Wild Mushroom and White Truffle Risotto

English Asparagus, Wild Rocket Salad and Parmesan Cheese GF

Suffolk Pork Belly

Hispi Cabbage, Creamed Mash Potatoes, Pancetta Crisp and Port Reduction GF

Pan Seared Scottish Salmon

With Chilli and Garlic Tenderstem Broccoli, Smoked Bravas Potatoes, Heritage Cherry Tomatoes and Hollandaise Sauce GF

Spicy Prawn Linguine

Black Tiger Prawns, Fresh Chilli, Butter, White Wine and Fresh Parsley

Norfolk Bronze Turkey

Served with all the Trimmings, Duck Fat Roasted Koffman Potatoes, Sage, Orange and Cranberry Stuffing, Pigs in Blankets, and Homemade Gravy

SET-MENU DESSERT OPTIONS

Selection of Ice Creams and Sorbet

Please ask your server for today's selection VG GF

Apple Tarte Tatin

Caramelised Apples, Vanilla Bean Ice Cream, Salted Caramel Sauce

Roast Pineapple

Coconut, Butterscotch, Vanilla Ice Cream VG GF

Affogato

Vanilla Ice Cream, Single Espresso GF

Homemade Profiteroles

Chantilly Cream and Belgian Chocolate Sauce

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.

VG – Vegetarian V – Vegan GF – Gluten Free () – Option Available