

SPECIALS

Starters

- * Seafood Platter - Prawn + Crayfish Cocktail, King Scallop with Garlic + Chilli Butter, Oyster Rockefeller, Moules Mariniere, Beer Battered Cod Goujon, Tartare Sauce 11-50
- * Large King Scallops Baked in Shell, Garlic + Chilli Butter 10-50
- * Moules Mariniere - Fresh Welsh Mussels in White Wine, Cream + Garlic 8-00
- Main with Frites 15-50
- * Fresh Cornish Salt + Pepper Squid, Garlic Mayonnaise 7-50
- * Anti Pasti - A Mediterranean Selection of Salamis, Meats + Vegetables 6-50
- * Haggis, Neeps + Tatties, Glenmorangie Sauce Starter 6-50
- Main 13-50

Mains Courses

- * Pan Seared Calves Liver on Creamy Mash, Crispy Bacon, Onion Gravy 16-50
- * Chicken Milanese - Parmesan Crumbed Chicken Breast, Roasted Mediterranean Vegetables, Tomato + Garlic Sauce 13-50
- * Rack of Herdwick Lamb, Parmentier Potatoes, Tenderstem Broccoli, Redcurrant Jus 19-50
- * Trio of Pork - Slow Roast Belly, Pan Seared Fillet + a Pulled Pork Bon Bon, Creamy Mash + Roasting Juices 16-50

- * Whole Roast Local Partridge wrapped in Pancetta, with Haggis Sausage Roll, Spiced Red Cabbage, Game Chips, Red Wine Jus 14-50
- * Game Suet Pudding, Creamy Mash, Buttered Spring Greens 14-50
- * Beef Bourignon - Slow Cooked Rump of Beef in a Rich Burgundy Sauce with Baby Onions + Mushrooms, Horseradish Mash, Chantenay Carrots 18-50
- * Local Pheasant Breast with a Pork, Chestnut + Apricot stuffing, wrapped in Pancetta, Roast Parsnips, Cabbage + Bacon, Game Jus 14-50

Oysters
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Premium Coastal Fish

* Oven Roast Wild Halibut
Loin with Creamed Peas,
Bacon + Scallions 19-50

* Pan Fried Norwegian New
Season Skrei Cod, Slow Roast
Plum Tomatoes, Chorizo + Scampi
Tails 18-50



* Fillets of Sea Bass
Baked En. Papiotte with
Spaghetti Vegetables, White
Wine Butter Sauce 15-50

* South Coast Plaice
Fillet stuffed with Smoked
Salmon Mousse, Wilted Spinach,
Champagne Sauce 14-50