

Starters

Soup of the day

Prepared fresh daily, crusty bread

Scottish smoked salmon

Baby caper and mustard dressing, celeriac remoulade, pea shoots

Rich chicken liver parfait

Spicy pear chutney, toasted brioche

Goats cheese & Beetroot filo rolls

Crisp filo pastry, mint & yogurt dressing, spiced tomato ezme

French Onion Soup

Our own classic recipe with Gruyere cheese crouton

Main

Courgette, pea & mint risotto (V)

Creamy arborio rice, roasted courgettes, mascarpone cheese

Beef Bourguignon

Classic braised beef in red wine, smoked pancetta, sauté mushrooms and pommes puree

Chargrilled Bacon loin -

Cured & Salted pork loin, peas à la française, pomme puree, red wine jus

Basque spiced chicken breast

Paprika infused chicken, spinach, chorizo, white bean cassoulet

Scottish Steak Haché

peppercorn sauce, green beans, roast tomato and French fries

Pan fried seabass fillet

Charred Mediterranean vegetables, Provençale sauce, black olive tapenade

Dessert

Lemon curd filled meringue

Fresh Raspberries, toasted pistachios, mint leaves

White Chocolate Mousse

Strawberry compote, Chantilly cream, gavotte wafers

Vanilla Crème Brulee

Baked vanilla custard, demerara sugar glaze

Cream filled dairy profiteroles

Vanilla ice cream, dark chocolate and hazelnut sauce

2 courses £19.95

3 courses £24.95

Allergen information

We cannot offer a 100% guarantee that all our products are allergen free.
Gratuities are at your discretion and all prices are inclusive of VAT at the current rate.

VAT charged at the current rate of 12.5% on food & soft drinks

VAT 20% on alcoholic beverages