



Inclusive Dinner Menu

STARTERS

Homemade Soup of the Day, warm sourdough bread (ve,gfo)

Tartar of Mackerel, pickled beets, horseradish, fine herbs (gf)

Ham Hock, pickled carrot & mustard terrine, piccalilli, ciabatta crisp

Haggis Bon Bons, sticky onions, whisky dipping sauce

Feta Croquettes, sweet onion jam (ve)

MAIN COURSES

Grilled Tuna Steak, puttanesca sauce, wilted spinach, sautéed potatoes (gf,df)

Seared Calves Liver, potato & black pudding hash, peas & pancetta, sticky port reduction (df)

Baked Breast of Corn-Fed Chicken, black garlic gnocchi, charred hispi cabbage, wild mushrooms

Slow Braised Blade of Beef, smoked pancetta, parsley mash, roast onion purée, glazed carrot

Butternut, Almond & Lentil Wellington, parsley mash, glazed roots (ve)

SIDE DISHES

Fine Green Beans, truffle oil & parmesan 5.50 / Charred Tender Stem Broccoli 5.50 / Creamy Mash 5.50
Hand-Cut Chips 5.50 / Mixed Salad 5.50

DESSERTS

Honey & Ginger Steamed Pudding, spiced custard

Nutmeg Panna Cotta, ginger shortbread, mulled berry compote

Black Forest Torte, cherry gel, vanilla ice cream (ve)

Chocolate Mocha Tart, espresso cream (gf)

Guests with food allergies and intolerances; please make a member of the team aware before placing an order for food or drink. Please note all of our dishes are prepared in a kitchen where cross contamination may occur, and we cannot guarantee an allergen free environment. Our menu descriptions do not list all ingredients. All weights are uncooked. All prices include VAT at the current rate. (v) does not contain meat, (ve) does not contain any animal products, (gf) does not contain gluten, (gfo) can be adapted to be gluten free, (df) does not contain dairy.