

£15.95 - 2 COURSES

£19.95 - 3 COURSES



Allergy key

C - Celery, D - Dairy, E - Eggs, F - Fish, G - Gluten, GF - Gluten Free, M - Mustard, S - Shellfish, Se - Sesame, Su - Sulphates, TN - Tree Nuts, V - Vegetarian, Ve - Vegan, *- can be dairy free

If you have a food allergy or special dietary requirement please speak to a member of staff, thank you

AUTUMN MENU

STARTERS

All served with homemade bread and whipped butter

Pigeon breast with black pudding, beets, celeriac, squash, shallots, rocket and balsamic. (D, C)

Cullen skink with smoked haddock chowder with poached egg (GF, F, E, D)

Wild mushroom risotto with parmesan crisp (v, D*)

MAINS

Pan-fried cod with creamed leeks, savoy, garden peas and mussels (D, F, S, GF)

Fillet of pork wrapped in bacon with caramelised apples, root vegetables and potato purée (c, GF)

Roasted butternut squash and garlic tortellini finished in a chestnut butter (v)

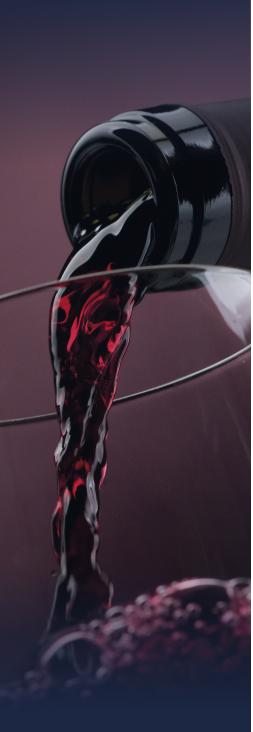
DESSERTS

Caramelised pear tart tatin, with homemade black pepper ice cream (G, D, E)

Classic apple crumble and crème anglaise (E, D, GF)

Pumpkin pie with chantilly cream (G, E, D)





BYOB - Bring your own wine bottle £5 corkage per bottle (wine glasses provided)

WINE & DRINKS

WHITE WINE	125 _{ml}	175 _{ml}	Bottle
Sauvignon Blanc, CYT Central Valley, Chile Stylish Chilean Sauvignon showing zippy acidity, lots of fresh fruit flavours and an appealing floral character	£2.50	£3.50	£13.50
Bella Modella Pinot Grigio	£2.75	£3.75	£14.25
ROSÉ WINE			
Bella Modella Pinot Grigio Rose	£2.75	£3.75	£14.25
RED WINE			
Cabernet Sauvignon, Le Sanglier de la Montagne Rich and fruity with hints of spice	£2.75	£3.75	£14.75
CYT Merlot Packed with smooth cherry and raspberry flavours	£2.95	£4.25	£15.95
SPARKLING			
Prosecco Casa Defra	_	_	£14.50

BAR DRINKS

Bottled Beer 330ml	£3.50
Cider 330ml	£3.25
Pepsi Max / Coke 330ml	£1.50
San Pellegrino (Orange/Lemon) 330ml	£1.50
Still / Sparkling Mineral water	£1.20