



LUNCH

3 COURSES £24
+ CARAFE OF WINE £12

Breads & oils £4
Olives £3

STARTERS

Chicken liver pâté, balsamic onion jam & sourdough £7
Roast beetroot & St Tola goat's cheese salad, seeds & crisps £7.5
Parmesan risotto, summer greens & rocket salad £8
Smoked haddock potato fritter, tartar sauce & cucumber £7
Salt & chilli squid, garlic & ginger £9

MAINS

Chargrilled minute steak, chips, fried egg & garlic butter £13.95
Local chicken, summer salad, rosemary fried potatoes £10.5
Grilled haddock, potato purée, bacon & French style peas £13
Crisp duck leg, cabbage, miso & five spice sauce £12
Whiskey maple cured salmon, Jersey Royal potatoes, herb & dulse butter £13

Sides £4

Triple cooked chips / Mash / Champ / Market vegetables / Mixed leaf salad

DESSERT

Wild honey panna cotta, dark chocolate crumble £6
Chocolate truffle, raspberry ruffle, sorbet & hazelnuts £6.5
Vanilla ice cream, broken honeycomb & chocolate sauce £5.5
Orange & almond cake, syrup & ice cream £6
Fine plate of cheese, chilli jam, quince & biscuits £6