



## LUNCH

3 COURSES £23  
+ CARAFE OF WINE £12

Breads & oils £4

Olives £3

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### STARTERS

Salt & chilli squid, garlic & ginger £9

Chicken liver pâté, pickles & toast £7.5

Roast beetroot & St Tola goats cheese salad, truffle & seed crisps £7.5

Wild mushroom risotto & aged pecorino £7

Smoked haddock fishcake, tartar sauce, rocket & shallot salad £7.5

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### MAINS

Crisp duck leg, gratin potato, butternut squash & cassis £13

Chargrilled minute steak, chips, fried egg & garlic butter £13

Local roast chicken, champ, cabbage & bacon, pepper sauce £10

Grilled haddock, potato purée, roast sprouts, chestnuts & herb velouté £12

Rigatoni pasta, broccoli, poached pear, Cashel blue cheese & walnuts £10

### Sides £4

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

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### DESSERT

Steamed toffee pudding, butterscotch sauce & vanilla ice cream £6

Wild honey panna cotta, roast pineapple, warm ginger cake & syrup £6

Chocolate truffle, raspberry ruffle, sorbet & hazelnuts £6.5

Blackberry & apple crumble, cinnamon custard & vanilla ice cream £6

Fine plate of cheese, chilli jam, quince & biscuits £6