

BAR & KITCHEN

Lets begin

<i>Crusty bread</i>	3
homemade bread with garlic butter	
<i>Selection of Artisan breads</i>	8
with olives and oil	
<i>Roll of the day</i>	6
warm crusty roll	
<i>Homemade fish cakes</i>	6
golden skink, finished with micro herbs	
<i>Whisky Bon Bons</i>	7
whisky or peppercorn sauce	
<i>Handmade baby mozzarella salad</i>	7
with balsamic dressing	
<i>Handmade Pepper Chicken Goujons</i>	7
with side salad and choice of dip	

Sides

<i>Handmade Cut Chips</i>	4
<i>Handmade Mash</i>	4
<i>Handmade Card Mash</i>	4
<i>Handmade Veg</i>	4
<i>Handmade braised red cabbage</i>	4
<i>Crusty bread</i>	4
<i>Handmade Salad</i>	4
<i>Whisky sauce</i>	3
<i>Peppercorn sauce</i>	3
<i>Whisky sauce</i>	3
<i>Red wine sauce</i>	3
<i>Handmade Jus</i>	3

Main Events

<i>Chicken breast in Parma ham</i>
with baby carrots, pomme anna with chorizo and a chorizo jus
<i>10oz Rib eye</i>
with confit beef tomato flat cap mushrooms café de Paris butter and hand cut chips
<i>Pan seared sea bass</i>
with niçoise salad
<i>Scottish Mussels</i>
with white wine, garlic and smoked bacon cream.
<i>French trimmed pork loin chop</i>
with braised red cabbage, grain mustard mash and apple jus
<i>Wild mushroom and spinach risotto</i>
finished with micro herbs and parmesan
<i>Classic Caesar salad</i>
with anchovy dressing
<i>Chicken Caesar salad</i>
classic with the additional of succulent chicken
<i>Braised Lamb shank</i>
with creamy mash, Asparagus and baby leeks drizzled with a min jus

Desserts

<i>Classic Sticky toffee pudding</i>
with toffee sauce and vanilla ice cream
<i>Limoncello cheesecake</i>
with a lemon sorbet
<i>Chocolate tarte</i>
with fresh strawberries