



2 & 3 COURSE

2 course £19.95 / 3 course £24.95

STARTERS

Chef's Seasonal Soup of the Day
Served Freshly Baked Bread (+GF/V)

Homemade Chicken Liver Parfait
Toasted Sourdough, Red Onion Marmalade (+GF)
Bone Marrow Brisket BonBons Burnt Onion Mayonnaise & Scallions

Smoked Haddock Fishcakes
With a Twin mustard mayo

Haggis Risotto
Carrot Puree, Beetroot Chutney

Pan Seared Scallops
With Parma Ham Crisp Piccalilli and Cauliflower Puree
(£3 supplement)

Grilled Golden Cross Goat's Cheese
Walnuts, Chimichurri, Balsamic





M A I N S

Fish & Chips

Beer Battered Haddock, Handcut Chips, Minted Peas, Tartare Sauce, Lemon

Homemade 8oz Steak Burger

Brioche Bun, Burger Sauce, Lettuce Handcut Chips

Add cheese, bacon, £1

Classic or Cajun Macaroni & Cheese with Ciabatta Bread

Add Chicken, Parma Ham £1

Red Pepper & Wild Mushroom Risotto

Ciabatta Wafer

Braised Featherblade of Beef

Spiced Carrot Puree, Spring Onion Champ, Green Beans, Smoked Bacon, Red Wine

Jus, Truffled Mushrooms

Seabass Fillets

Chive Crushed Potato, Slow Roast Vine Tomatoes, Courgette Ribbons,

Torched Shallot & Chimchurri

Festive Roast Turkey

Pork and Sage Stuffing, Chipolatas, Brussel Sprouts, Roast Potatoes,

Honey Glazed Carrots, Redcurrant Jus





DESSERTS

Homemade Sticky Toffee Pudding
Rich Butterscotch Sauce, Vanilla Ice Cream

Double Chocolate & Praline Brownie
Chocolate Sauce, Vanilla Ice Cream

Trio of Ferri's Ice Cream
Caramel Choc Chip Shortbread (GF+)

Lemon & Raspberry Trifle Sundae
Lemon Ripple Ice Cream, Glazed Italian Meringue

