Fixed Price Menu

2 course £26 3 course £30 Thursday to Saturday - Before 7pm

Sharing Nibbles

Locally Baked Artisan Bread, Balsamic & Olive Oil £5.50 Marinated Olives £5

Chipolata Sausages, Sautéed In Honey & Wholegrain Mustard £7.50 Cheddar Cheese & Branston Croquettes, Parmesan (v) £7.50

Starters

Plum Tomato Soup, Basil Pesto & Bread Roll (v)
Chicken & Black Pudding Scotch Egg, Brown Sauce
Chicken Liver Parfait, Red Onion & Sultana Purée Served With Toasted Brioche
Goat's Cheese & Tomato Bon Bons, Toasted Walnuts, Orange Segments & Marinated Beetroot (v)(n)
Panko-Breaded Smoked Haddock Fishcakes, Dill & White Wine Cream Sauce, Watercress
Spicy Beer-Battered King Prawns, Paprika Smoked Sea Salt, Fresh Sliced Chilli & Sweet Chilli Dip (£4 sup)
Baked Loch Fyne Queen Scallops, Swiss Gruyère Cheese, Lime & Garlic Butter (£6 sup)

Mains Courses

Braised Chicken Breast, Tarragon & Button Mushroom Sauce, Gratin Potato, Wilted Spinach & Tenderstem Shin Beef & Real Ale Pie, Puff Pastry, Chunky Chips & Broccoli
Wild Sea Bass Fillet, Prawn & Garlic Butter, Crispy French Fries & Tenderstem Broccoli
Wilted Leek & Sliced Potato Pie, Cheddar Cheese Sauce & Puffed Pastry Top, Chunky Chips & Broccoli (v)
Fresh Deep-Fried Whitby Haddock & Chips, Mushy Peas & Tartare Sauce
Crispy Belly Pork, Black Pudding Bon Bon, Garlic & Rosemary Sauce, Mustard Mash & Broccoli
10oz Rump Steak, Peppercorn Sauce, Chunky Chips & Onion Rings (£5 sup)

Desserts

Sticky Toffee Pudding (£2 sup)
Classic Lemon Tart
Chocolate Brownie (n)
Crème Brûlée
Artisan Cheese board (£4 sup)
Chutney & Crackers

SIDES

Truffled Cauliflower Cheese £6.50
Seasonal Vegetables £4.50
Buttery Mashed Potatoes £4.50
Beer Battered Onion Rings £6
Thin-Cut Fries £5
Parmesan And Truffle Chips £7
Chunky Chips £6

If you have a food allergy or special dietary requirements, please inform a member of staff or ask for more information (v) vegetarian (n) Contains Nuts

Please don't order if you're in a hurry