

Chefs soup of the day GF

Smooth chicken liver pate,  
pear and apple chutney  
oatcakes GFO

Cold smoked salmon, pickled  
fennel, citrus mayonnaise GF

Breaded goats cheese, sweet  
chilli and orange sauce GFO

Crispy wild mushroom and  
oregano pistou bruschetta  
truffle oil GF/V

Braised lamb breast,  
Stornoway black pudding  
Jus, tomato salsa  
curry oil

GF - gluten free  
GFO - gluten free option  
V - Vegan



HAPPY  
EASTER

Sticky toffee  
pudding  
Butterscotch  
sauce, ice cream

Strawberry, lime  
and coconut  
Eton Mess GF/V  
Mint choc chip  
cheesecake

Lemon posset  
Puff candy GF/V  
Lucia's ice cream/sorbet  
Selection of British  
cheeses (£4 supp)

Roast sirloin of beef, yorkshire  
pudding, jus, vegetables,  
roast potatoes

Battered or breaded haddock, chips,  
peas, tartare sauce GFO

Buttermilk chicken salad, watermelon  
mint, jeta, sriracha, buckwheat GF

Roast pork loin, bubble and squeak  
vegetables, wholegrain mustard  
apple jus GF

Mixed seafood taghatelle, chilli,  
garlic and tomato sauce  
marscapone

Courgette, pea, spinach and spring  
onion risotto, mint oil  
pickled asparagus GF/V

2 course £33

3 course £39