

early evening menu

2 courses £19.95

spiced sweet potato soup with coconut & coriander

pea & spinach risotto with parma ham & whipped goats cheese
(ham may be omitted)

tartare of salmon with pickled ginger, radish & black sesame with
creamed avocado & lime

watermelon & baby beetroot salad with red onion, mint & pan fried
halloumi cheese with fresh pomegranate

scrambled egg & crab on toast with cress & spring onion crème
fraiche

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oven roasted breast of chicken with salad of crisp baby gem leaves,  
fresh egg, mustard & chive dressing with pancetta, parmesan &  
polenta croutons

roast fillet of Shetland hake with spinach & lentil  
dahl, cauliflower tempura, & fresh cucumber tsatsziki

parmesan crusted butternut squash & feta cheese fritters  
with roasted red pepper & chilli cous cous, sour cream & lime

grilled fillet of sea bream with salad of fresh heritage tomato &  
pickled cucumber, lemon minted yoghurt & frizzled chorizo

scotch sirloin steak garni with oven roasted tomatoes,  
mushrooms & hand cut chips with crispy onion rings &  
peppercorn sauce (£4 supp )