

early evening menu

2 courses £19.95

warm salad of roasted harlequin pumpkin with parma ham,  
local greens & shaved manchego cheese

grilled fillet of mackerel with pickled cucumber, capers, dill &  
natural yoghurt with lemon

mozzarella buffalo with Sicilian caponata, roasted pine nuts &  
fresh basil

leek & potato soup with watercress & sour cream

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

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slow cooked confit of duck leg with cassoulet of Italian white  
beans, seared cotechino sausage & crisp golden polenta

zuchinni & ricotta fritters with shaved cucumber & cous cous  
salad, romesco & citrus yoghurt with sumac spice

pan fried breast of chicken with risotto of wild mushrooms,  
black pudding, rocket & shaved parmesan

roast fillet of Shetland hake with pecorino mash, wilted  
spinach & fresh tartare dressing with lemon

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