

Starters

Today's fresh soup		£3.00
King prawn & mango salad with toasted pine nuts		£5.25
Stornoway black pudding with warm apple salsa		£5.25
Seared scallops with garden pea purée & balsamic reduction		£7.95
Smoked duck with red chard & plum vinaigrette		£5.50
Pear, blue cheese & walnut salad	v	£4.95
Mussels with white wine, cream & garlic		£4.95

Sharing Platters

Antipasti — <i>Roasted cherry tomato bruschetta, Serrano ham, buffalo mozzarella, olives, chargrilled peppers, artichokes & courgettes</i>		£11.00
Camembert — <i>Whole baked mini camembert, toasted brioche & berry conserve</i>	v	£11.00
Seafood — <i>Langoustines, scallops, king prawns, smoked salmon blinis, charred ciabatta & basil mayo</i>		£13.00

Mains

Lemon & thyme roasted poussin with pan fried chilli green beans		£13.45
Char grilled 8oz sirloin with pink peppercorn sauce & watercress salad		£16.95
Seared red mullet with black olive & cherry tomato tapenade & harissa crushed potatoes		£13.95
Crispy corn fed chicken with basil fettucine, parmesan & lemon oil		£13.50
Grilled 10oz rib eye, sauce béarnaise & home cut chips		£14.95
Seared tuna steak with mash, tomato & coriander dressing & onion crisps		£12.95
Roast rack of lamb with wild mushroom rosti & cherry jus		£16.95
Marinated duck breast with honey roast shallots, parsnips & carrots		£15.25
Roasted red pepper & rocket risotto	v	£9.95
Pancetta wrapped pork fillet with mustard mash & Somerset cider reduction		£13.45
Porcini mushroom & truffle ravioli with nut brown butter	v	£11.25

Sides

Broccoli hollandaise	v	£2.75
Spring greens with crispy bacon	v	£2.75
Roquefort, watercress & pine nut salad	v	£2.75
Green salad	v	£2.75
Fries with basil mayonnaise	v	£2.75
Baked new potatoes with sour cream & chives	v	£2.75
Maris Piper mash	v	£2.75

v — denotes vegetarian dishes

We apply a discretionary 10% service charge to all tables of 5 or more. VAT at 17.5% is included
We accept all major credit cards. A charge of 3% will be added to American Express cards only.

Desserts

Mango, mascarpone & passion fruit cheesecake	£4.95
Vanilla crème brûlée	£4.95
Pear & almond crumble with crème anglaise	£4.95
Dark chocolate truffle torte & crème fraîche	£4.95
Cheese selection with oatcakes & fruit	£5.95
<i>To share</i>	
Whole baked mini camembert with toasted brioche & berry conserve	£9.95

Hot Drinks

Flat white	£1.85
Long black	£1.85
Espresso / Double espresso	£1.45 / £1.85
Macchiato	£1.55
Cappuccino	£1.90
Caffè latte	£1.95
Hot chocolate / with cream	£1.95 / £2.15
Caffè mocha / with cream	£1.95 / £2.15
Iced green tea	£1.95
Highland latte with Columba cream liqueur	£3.95
Cointreau hot shot latte	£3.95
Organic teas – <i>English breakfast, Earl Grey, ginger, green, berry, chamomile & mint</i>	£1.65