

LUNCH & EARLY EVENING MENU 3 COURSES £25 / 2 COURSES £20

SOUP OF THE DAY (V), (gf)

CULLEN SKINK

CHICKEN LIVER PATE WITH RED ONION MARMALADE & OATCAKES (gf)

DEEP FRIED MOZZARELLA STICKS WITH CHILLI DIPPING SAUCE & SALAD GARNISH (V)

FRESH LOCAL MUSSELS STEAMED IN WHITE WINE & GARLIC (gf), (df)

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VENISON RAGU (gf)

Slow cooked venison ragu with red wine and herbs, served with root vegetable & mash potatoes

DEEP FRIED CATCH OF THE DAY

Served with chips & home made tartare

CHICKEN TAGINE (gf), (df)

Boneless chicken thighs, slowly braised with Moroccan spices, dates & honey. Served with basmati rice

OVEN BAKED SUPREME OF SALMON SALAD (gf), (df)

Orange, pea shoots, green beans & roasted beetroot salad

SPINACH & RICOTTA TORTELLINI (v)

In a tomato, garlic & basil sauce

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LEMON CAKE with cream (v)

TARTA DE QUESO (v) (gf)

DUO OF LUXURY DAIRY ICE CREAM

(choose from vanilla, chocolate or strawberry)

(v) = VEGETARIAN (gf) = GLUTEN FREE ((df)=DAIRY FREE (veg)=VEGAN