

# Lunch/Early Evening Menu

Served 'til 7pm

## Starters

**Soup of the Day** (ve) \* £5  
*with bread*

**Cullen Skink** £7  
*with bread*

**Chicken Liver Pate** (gf) £7  
*with red onion marmalade and oatcakes*

**Deep Fried Mozzarella Sticks** (v) £7  
*with chilli dipping sauce and salad*

**Fresh Local Mussels** (df) \* £7  
*steamed in white wine and garlic, with bread*

## Mains

**Baked Salmon** (gf) £16  
*with mashed potato, tenderstem broccoli, & garlic butter*

**Venison Ragù** (gf) £16  
*slow cooked, with red wine and herbs, served with root vegetables & mashed potatoes*

**Deep Fried Catch of The Day** £16  
*with chips & homemade tartare sauce*

**Chicken Tagine** (gf, df) £16  
*boneless chicken thighs, slowly braised with Moroccan spices, dates, honey. Basmati rice*

**Lasagne** £16  
*layered beef mince ragù, pasta, & bechamel sauce, with garlic bread*

**Bolognese** (df) \* £15  
*beef mince in a rich tomato & herb ragù, with linguine pasta and a garlic bread slice*

**Spinach & Ricotta Tortellini** (v) £15  
*in a tomato, garlic, & basil sauce*

**Vegetable Linguine** (ve) £15  
*roast vegetables, chilli, lemon, and garlic, with linguine pasta and a garlic bread slice.*

**Roast of the Day** £15  
*with Yorkshire pudding, gravy, mashed potatoes, & seasonal greens*

## Desserts

**Lemon & Blueberry Cake** (v) £7.50  
*with cream*

**Tarta de Queso** (v, gf) £8.50  
*home-made traditional Spanish cheesecake, berry compote, and cream*

**Sticky Toffee Pudding** (v) £8.50  
*home-made, with cream*

**Duo of Luxury Ice cream** £5  
*vanilla, chocolate, or strawberry*

**Hot Dessert of the Day** £7.50  
*see our specials board for details*

v = vegetarian | ve = vegan | df - dairy free  
gf = gluten free | \* = gluten free option