

DECEMBER A LA CARTE MENU

STARTERS

SOUP OF THE DAY	4.25
with crusty bread	
PAN FRIED SCALLOPS	8.45
with a pea puree, bacon dust & balsamic relish	
THREE CHEESE ARRANCINI	5.25
with vegetable ratatouille & aubergine relish	
CHARGRILLED FILLET OF MACKEREL	6.25
with sweet & sour beetroot & house dressing	
HAND PICKLED HAM HOUGH	5.95
with toasted brioche, poached egg and wholegrain mustard dressing	

MAINS

PAN SEARED FILLET OF SEABASS	13.95
with a trio of cauliflower textures & a tomato & caper beurre blanc	
PAN SEARED FRENCH TRIM BREAST OF CHICKEN	13.95
with a wild mushroom rice & Madeira sauce	
ROASTED MEDITERRANEAN VEGETABLE & MOZZARELLA TART	10.95
with a red onion, tomato & chard salad	
OVEN BAKED PORK BELLY	12.95
with mustard mash, stem broccoli & a red wine jus	
16 oz TOMAHAWK SHARING BOARD (for two people)	54.95
with grilled flat cap mushrooms, plum vine tomato, pepper sauce sauce, rocket & parmesan salad & hand cut rooster chips	
8oz SCOTTISH SIRLOIN STEAK	19.95
with grilled flat cap mushroom, plum vine tomato, rocket & parmesan salad & hand cut rooster chips	

Surf and turf garnish – 3 king prawns with garlic butter £3.95

Steak sauces: Peppercorn Thyme Jus Garlic butter £1.25 each

<u>Sides:</u> £2.95	New season baby potatoes	Maris Piper hand cut chips
	Seasonal vegetables	Cauliflower in mature cheese sauce
	Red onion and plum tomato salad	Onion ring stack