



EVENING SET MENU

MONDAY - THURSDAY 5PM-8PM

2 COURSE £20

3 COURSE £25

STARTERS

BEEF CARPACCIO

WITH PARMESAN CHIPS & CRACKED PEPPER
AIOLI

£2 SUPPLEMENT

SOUP OF THE DAY

WITH CRUSTY BREAD & SALTED BUTTER

HERITAGE TOMATO & ITALIAN BURRATTA

ON HOMEMADE BRIOCHE WITH FRESH BASIL

TWICE BAKED LOCKERBIE CHEESE SOUFFLE

TOPPED WITH PARMESAN CREAM CHICORY &
WALNUTS

RED TIGER PRAWNS

COOKED IN FRESH GARLIC & CHILLI SERVED
ON HOMEMADE FOCACCIA

MAIN COURSES

FLAT IRON

WITH ROSEMARY CHIPS, ROASTED PLUM
TOMATOES, PORTOBELLO MUSHROOM &
PINK PEPPERCORN SAUCE

£3 SUPPLEMENT

BEEF SHIN & CHESTNUT MUSHROOM

RIGATONI

FLAVOURED WITH GARLIC THYME & PLUM
TOMATOES

CURRIED CAULIFLOWER, CAULIFLOWER &

COCONUT RICE

WITH BHAJI PURÉE & TOMATO AND ALMOND
DRESSING

ROASTED SEABASS

WITH CELERIAC, BRAISED FENNEL, BABY
LEEKs, CHIVE CREAM & SPLIT WITH SAMPHIRE
OIL

STEAK BURGER

WITH MAPLE BACON, CHEESE & BURGER
SAUCE

DESSERTS

LEMON POSSET

WITH RASPBERRIES & SHORTBREAD

STICKY TOFFEE PUDDING

WITH SALTED CARAMEL SAUCE & ICE CREAM

CHOCOLATE TART

WITH CHERRIES & PISTACHIO ICE CREAM

APPLE & BLACKBERRY CRUMBLE

WITH VANILLA ICE CREAM

PLEASE SPEAK TO A MEMBER OF STAFF ABOUT ANY ALLERGIES / DIETARY REQUIREMENTS