

Sunday A La Carte

STARTERS

Soup of the Day	£6
Seared Pigeon Breast, Apple & Black Pudding	£6
Smoked Fish terrine, Celeriac Remoulade	£6
Cajun Cured Venison Fillet, Shallot & Cranberry Dressing	£7
Goats Cheese, Beetroot & Spinach Salad, Walnut Praline	£6
Crab Cake, Lime & Ginger Pickle	£7

MAINS

Traditional Roast Scotch Topside of Beef	£13
Roast Lamb	£15
Fresh Cod Fillet, Deep Fried In Beer Batter, Med:	£13
Chips, Minted Pea Puree, Chefs Tartar Sauce Mass:	£16
Confit Pork Belly, Grain Mustard Mash, Jus	£15
Salmon Fillet, Crushed Potatoes, Tarragon Cream Sauce	£14
Ostrich Fillet, Fondant Potato, Ratatouille	£17
Risotto Of Tomato, Artichoke & Butternut Squash	£12

Side Orders £3

New Potatoes Chips vegetables Mix Leaf Salad

All Main Courses Served with Chef's Choice of Vegetables

A 10% service charge will be added to parties of 6 or more