

# Main Menu

2 courses | 20

3 courses | 25

## Starters

<b>Classic Prawn Cocktail with Brown Bread &amp; Butter</b> <i>Recommended with Riesling</i>	7.5	(GF Adaptable)
<b>Slow Roasted Tomato Salad, Balsamic &amp; Olive Oil</b> <i>Recommended with Alvarinho</i>	6.5	(Vegan, GF)
<b>Marinated Danish Herring, Creamed Stilton Dressing</b> <i>Recommended with Sauvignon Blanc</i>	7	(GF)
<b>Scottish Smoked Salmon with Pickled Cucumber &amp; Bread and butter</b> <i>Recommended with Sauvignon Blanc</i>	7.5	(GF Adaptable)
<b>Chicken &amp; Duck Liver Pate with Madeira, Melba Toast &amp; Chutney</b> <i>Recommended with Corte Giara Pinot Grigio</i>	7.5	(GF Adaptable)
<b>Homemade Soup of the Day</b>	6.5	
<b>Six Fingers of Toast, Stilton, Anchovy &amp; Smoked Mackerel Pate</b> <i>Recommended with Piper-Heidsieck Champagne</i>	7.5	

## Cold Table

<b>Seafood Platter</b> Smoked Salmon, Prawns, Herring, Smoked Mackerel Pate, Anchovies, Crayfish With Salad & Warm Potato Salad <i>Recommended with Chardonnay</i>	20.5	(5.00 set menu sup.) (GF Adaptable)
<b>Scottish Smoked Salmon &amp; Prawn Salad</b> <i>Recommended with Piper-Heidsieck Champagne</i>	14	(GF)
<b>Halloumi &amp; Avocado Salad</b> <i>Recommended with Pinot Noir</i>	14	(GF)

## Vegetarian

<b>Spinach, Mushroom &amp; Ricotta Stuffed Pancakes</b> Tomato Basil Sauce & Mixed Salad <i>Recommended with Chardonnay</i>	14	(Vegetarian)
<b>Vegan Shepherd's Pie</b> Served with Pea Casserole <i>Recommended with Pinot Noir</i>	13	(Vegan, GF)

# Top Crust Pies

<b>Large Scottish Steak, Kidney &amp; Mushroom</b> <i>Recommended with Merlot</i>	15.5
<b>Equally Large Sutton Hoo Free Range Chicken &amp; Chestnut</b> <i>Recommended with Pinot Noir</i>	15.5
<b>Tomato, Vegetable, Lentil &amp; Chickpea Pie topped with Puff Pastry</b> <i>Recommended with Azevedo Alvarinho Reserva</i>	14 (Vegan adaptable)
<i>All above pies served with Jacket or New Potatoes Mash or Dauphinoise Potato - 1.50 supplement</i>	
<b>Trawler Pie Topped with Creamy Mash &amp; Cheese</b> <i>Recommended with Sauvignon Blanc</i>	15.5

# Meat

<b>Rump of Lamb Marinated in Anchovies &amp; Capers</b> (served pink) Dauphinoise & Roasted Roots <i>Recommended with Merlot</i>	22.5 (7.00 set menu sup.) (GF)
<b>8oz Australian Fillet Steak with Flavoured Butter</b> (Garlic & Herb or Chorizo) New Potato, Tomato, Mushroom, Rocket & Parmesan <i>Recommended with Malbec</i>	28.5 (13.00 set menu sup.) (GF)
<b>Whisky Pepper Sauce</b>	2.5

# Fish

<b>Salmon in Puff Pastry, Lemon &amp; Dill Sauce</b> Creamed Spinach, New Potatoes & Pea Casserole <i>Recommended with Sauvignon Blanc</i>	18 (2.00 set menu sup.)
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# Extras

Jacket Potato (GF)	3	Pea Casserole (GF)	3.5
New Potato (GF)	3	Sautéed Mushrooms (GF)	4.5
Creamy Mash Potato (GF)	4.1	Creamed Spinach (GF)	4
Dauphinoise Potato (GF)	4.5	Homemade Coleslaw (GF)	3.5
Warm Potato Salad (GF)	3.5	Tomato & Red Onion Salad (GF Adaptable)	3.2
Roasted Roots (Carrots, Parsnips, Beetroot) (GF)	4.5	Mixed Leaf Salad (GF Adaptable)	3.5
Fresh carrot and Broccoli	3.5		