

SERVED MONDAY TO FRIDAY, 12 TO 6PM 2 COURSES £24 3 COURSES £28

STARTERS

BRAISED BEEF SHIN & HAGGIS

Yorkshire pudding, garlic & parsley crust, red wine jus

SEARED SCOTTISH SCALLOP

Roast king prawn, monkfish scampi, confit leeks, garlic butter

CARROT, COCONUT & CORIANDER SOUP

Pickled purple carrots, black garlic emulsion, toasted pumpkin seeds

MAINS

GRILLED BAVETTE STEAK SANDWICH

Cold Town Beer onions, rosemary focaccia, béarnaise, watercress

SHELLFISH BOUILLABAISSE

Seared cod, mussels, king prawns, lobster bisque, samphire

ASPARAGUS & COMTÉ GRATIN

Grilled broccoli, spring greens, chilli & garlic dressing

DESSERTS

CHOCOLATE S'MORES MILLEFEUILLE

Dark chocolate ice cream, warm chocolate sauce

RUM & LIME POACHED PINEAPPLE

Coconut sorbet, toasted cashew nut granola, pineapple crisps

AFFOGATO

Double esspresso, vanilla ice cream, chocolate shard

If you suffer from a food allergy or intolerance, please let your server know upon placing your order. Every care is taken to avoid any cross-contamination when processing a specific allergen-free order. We do however work in a kitchen that processes allergenic ingredients and does not have a specific allergen-free zone.