

# 1 COURSE £12.50 | 2 COURSE £16.95 | 3 COURSE £20.95

## **STARTERS**

## MAIN COURSE

#### ROAST TOMATO & MASCARPONE SOUP

Basil oil & crusty bread (V,GF on request)

#### NONYA CHICKEN SKEWERS

Peanut & pineapple dipping sauce (N)

#### STICKY PORK BELLY

Green papaya, chilli & lime dressing

#### FRESH SCOTTISH MUSSELS

Garlic & cream sauce or Thai curr y sauce, crusty bread (GF on request)

# TEMPURA KING PRAWNS (£7 Supplement)

Szechuan pickled cucumbers & wasabi mayo

#### GOATS CHEESE SALAD

Roasted beetroot & walnut dressing (V,N,GF)

### MAVEN BEEF BURGER

BBQ sauce, melted cheese, confit onions, coleslaw & rustic fries

#### GRILLED SEA BREAM FILLETS

Salsa Romesco & sautéed new potatoes (N,GF)

## TOGARASHI SPICED SALMON FILLET

Tiger prawn, mango & rice noodle salad (GF)

## BEER BATTERED HADDOCK

Rustic chips, minted peas, dill pickles & tartare sauce

#### MORROCAN VEGETABLE TAGINE

Cous cous, harissa yoghurt & flatbread (V)

### GRILLED HALLOUMI SHAWARMA SKEWERS

Greek salad, warm flatbread & dips (V)

## SUNDAY ROAST

SLOW COOKED FEATHER BLADE OF BEEF

CONFIT LAMB SHOULDER

ROAST CHICKEN SUPREME

ROAST BELLY PORK

APRICOT AND CHESTNUT ROAST (V, N)

DUO OF ROAST MEAT OR NUT ROAST (£4 supplement)

All served with Yorkshire pudding, creamed mashed potato, duck fat roasties, seasonal vegetables & gravy

## SIDES £3 EACH

CAULIFLOWER CHEESE (V)

SAGE AND ONION STUFFING (V)

DUCK FAT ROASTIES (GF)

PIGS IN BLANKETS

BRAISED RED CABBAGE (V, GF)

CREAMED MASHED

POTATO (V, GF)

## **DESSERTS**

### STICKY TOFFEE PUDDING

Butterscotch sauce & vanilla ice cream (V)

### DOUBLE CHOCOLATE BROWNIE

Caramel ice cream (V, GF)

## RHUBARB AND GINGER BRULEE

Shortbread biscuit (V)

## BAKED LEMON TART

Chantilly cream & strawberries (V)

# SELECTION OF ICE CREAM & SORBET

Fresh fruit (V, GF)