

**Sample Set Price Menu – w/c 2<sup>nd</sup> September 2019**

Monday – Friday 12 - 7pm

**2 courses 12.45 per person // 3 courses 15.45 per person**

Soup of the day served with ciabatta

Duo of smoked salmon mousse with olive oil crostinis

Breakfast stack: black pudding, haggis,  
crispy pancetta and a quail's egg

~O~

Creamy gnocchi with tenderstem broccoli,  
crème fraiche, peas, toasted pine nuts and Dijon mustard

Chargrilled pork loin served on  
nduja roasted potatoes and five beans in a tomato sauce

Oven baked coley  
served with buttered new potatoes and wilted greens

~O~

Apple and raspberry crumble with crème anglaise  
Sticky toffee pudding sundae  
A selection of cheese with spiced rhubarb chutney and oatcakes

*Items on this menu are subject to change.  
Not available on bank holidays*