

# LUNCH

# À LA CARTE

## STARTERS

### VEGAN & VEGETARIAN

#### SEASONAL SOUP OF THE DAY £7.5

(ask server more details)

#### GLAZED EGGPLANT VEGAN £7.5

tomato fondue, vegan cheese fitter, beetroot carpaccio

#### GUINEA FOWL TERRINE £7

sourdough toast, quail egg, pickled radish and spiced apple compote

#### SEARED SCOTTISH SALMON PAVE £7.5

Beetroot carpaccio, crispy log goat cheese bonbon, horseradish

#### SAFFRON MOULES MARINIER £7.5

Saffron, white wine, parsley, served with garlic aioli on ciabatta (NF)

#### SMOKED HADDOCK SOUFFLE £7.5

Pear carpaccio, blue cheese, kale served with haddock chowder

#### KING PRAWN & CRAB £8

White meat Crab cake, Curried mussels dressed in banana leaf (NF)

#### SEARED KING SCALLOPS £8.5

herb risotto, pancetta crispy, apple, lemon parsley butter (NF)

## MAINS

### VEGAN & VEGETARIAN

#### WILD MUSHROOMS CREPES GRATIN £13.5

spinach, Dijon mustard, cheddar cheese mornay sauce Gartin

#### VEGAN GREEN CURRY THAI £13.5

Lemongrass, Kaffir lime, fresh greens spices sauce, sticky rice

#### COQ AU VIN £14.5

bacon & mushrooms braised in red wine jus served with parsnip mash

#### BAKED FILLET OF COD GARTIN £14.5

Spinach & mushroom crepe with baked potato pie, broccoli (NF)

#### GRASSINGHAM DUCK BREAST & LEG £17.5

celeriac, carrot, beetroot, dauphinoise, red wine sauce

#### TRIO OF LAMB £18.5

Rack, cannon, pie with aubergine, potato dauphinoise, rosemary jus (NF)

#### FILLET OF VENISON £19.5

haunch cassoulet, butternut squash, candy roots, juniper jus

#### BLACK ANGUS DRY-AGED FILLET STEAK DIANE FLAMBE £19.5

Served with buttery mash potato, carrot, kale & blue cheese (NF)

## FROM THE GRILL

Complimentary sauce, choose one of sauce with grills, bearnaise / peppercorn or garlic butter

#### BLACK ANGUS DRY-AGED RIBEYE 10 oz £22

mushroom, tomato, mix salad, chunky chips

#### WHOLE SCOTTISH LOBSTER THEMIDOR £45

with fries and mix leaves salad (NF)

#### FISH OF THE DAY (ask more details)

steamed mix greens & mash potato £14

## SIDES £3.5 EACH

#### TRUFFLE MASH POTAT WITH BRIE CHEESE

SAUTEED NEW POTATOES WITH PARSLEY

#### ROCKET & PARMESON & BALSMIC HONEY GLAZED CHANTENAY CARROTS

#### CREAMY SPINACH ASSORTED MEX GREENS

## DESSERTS , please ask your server dessert menu

DF -dairy free. GF-gluten free. NF-nut free. V-vegetarian. VE-vegan