

## Dinner Monday 18<sup>th</sup> March

**Tonight's starter Special**  
**Grilled mackerel with spiced chickpeas, coriander oil & Saffron infused wild berries 9.95**

Cream of cauliflower & brie soup with toasted pine nuts 5.85  
Shallow fried Gruyère & goat's cheese balls with pousse, frisée & red cabbage remoulade 8.95  
Braised pig's cheek on a confit of baby carrots & turnips with pickled pears 8.90  
Pan seared king scallops with baba ghanoush, grilled pancetta & coriander crisps 13.50  
Steamed mussels with a white wine & cream sauce served with spinach & toast 8.75  
Mushroom & spinach risotto 6.60/13.00

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**Tonight's main course Special**  
**Slow cooked mutton curry & mint yoghurt, Basmati rice pickled cabbage and naan bread 21.00**

Whole baked butterflied seabass with a spiced mixed seed & coconut crust, sweet potato fondant, wild roquette & sauce gribiche 18.50  
Baked fillet of cod with cauliflower & spring onion fritters, sun blushed tomatoes and caviar crème fresh 18.00  
Pan fried organic salmon with roasted kohlrabi, grilled baby artichokes & a creamy shallot sauce 18.75  
Whole poached, grilled quail with sautéed Swiss chard, roasted grapes, veal jus & parsnip crisps 17.90  
Slow roast venison haunch with sautéed spinach, roasted celeriac, crispy julienne of leeks & carrots with veal jus 18.50  
Slow roast 7oz aged prime Scotch beef fillet with sauteed spinach, tempura battered salsify and beetroot & horseradish cream 28.00  
Grilled pave steak with pommes frites & Bearnaise sauce(for two persons)23.00 per person  
(Please allow 20 min cooking time)  
Vegetarian fajitas with tomato salsa, crème fraiche & guacamole 15.60

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Green salad 5.50  
Chicory, walnut & feta salad with tempura fried poached egg and lemon honey dressing 7.50  
Sugar snaps & hispi cabbage in garlic & ginger butter 4.85  
Roasted root vegetables 4.85  
Roasted broccoli 4.85  
Pommes frites 4.00

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Coconut & lime cheese cake with dark rum whipped cream 6.50  
Warm almond & orange pudding with clotted cream 6.50  
Sticky toffee pudding with clotted cream & toffee sauce 6.50  
Flourless chocolate cake with chocolate sauce 6.50  
Double chocolate, salted caramel or vanilla ice-cream 6.00  
Mango sorbet 6.00  
Crozier Irish Blue, Mull of Kintyre cheddar & Somerset brie cheese plate 8.50

**A discretionary service charge of 12.5% will be added to your bill**