

SPECIALS NOVEMBER 2023

Pumpkin and Pecorino Tortelloni £12.50

With pine nuts and truffle oil

Prawns & Crayfish Cocktail £15.50

With mango puree, marie rose sauce (GF)

King Scallops £18.50

With pea puree, crispy pancetta, truffle oil (GF)

Smoked Duck Breast £16.50

With watercress, raspberry, honey mustard dressing (GF)

Pan Fried Highland Venison Steak £35.00

With dauphinoise potatoes, wild mushrooms, curly kale, red wine sauce (GF)

Pan Fried Seabass Fillet £25.50

With crab mash, cavolo nero, shallots and tomato dressing, crispy leeks (GF)

Potato and Apple Stuffed Cabbage Rolls £20.50

With walnut butter and Gruyere cheese(V) (GF)

Poached Pear £9.00

In red wine sauce with Mascarpone cheese (V) (GF)

Special Autumn Pie Offer £18.00

Available **Wednesday, Thursday, Friday**

*Enjoy a choice of Steak and Ale Pie or a Vegan Mushroom and Leek Pie
served with Mash and Tenderstem Broccoli*

Festive Mid-Week Menu – Available **Wednesday, Thursday, Friday** from **29th November**

Lunch from 12.30pm until 4.30 pm 3 courses £29.50

Dinner from 5pm until 9.00pm 3 courses £34.50

2 courses available

Festive Cabaret Dinner & Dance with Verna Francis £80pp

Available **Friday 1st, 8th, 22nd, Saturday 23rd December**

Enjoy a glass of Prosecco on arrival followed by a delicious 3-course dinner

(V) Vegetarian (GF) Gluten Free (GFA) Gluten Free Alternative Available

A 12.5 % discretionary service charge will be added to your final bill.

All prices are inclusive of VAT at standard rate.