



Dinner Menu

Starters

Soup of the Day, served with Homemade Bread	£6.00
Cullen Skink, served with Homemade Bread	£6.50
Chicken Liver Parfait, Toasted Brioche, Homemade Fruit Chutney, Salad Garni	£7.00
Tomato Bruschetta, Garlic Butter Ciabatta, Grana Padano, Balsamic and Basil	£7.00
Scottish Smoked Salmon and Quails Egg Salad with Radish and Cucumber	£9.50
Toasted English Muffin, Black Pudding, Poached Egg and Hollandaise Sauce	£8.50

Mains

Pan Fried Calves' Liver, Creamed Potatoes, Savoy Cabbage, Rich Onion Gravy	£15.00
Bone in Pork Chop, served with a Creamy Pan Sherry and Garlic Sauce, Market Vegetables	£15.00
Grilled Fillet of Sea Bass, Mediterranean Vegetables, and Jersey Royal Potato Salad	£15.00
8oz Sirloin Steak served with Fries or Potatoes, Seasonal Greens, and Creamy Mushroom and Peppercorn Sauce	£25.00
Breaded or Battered Haddock, Chips, Peas, Tartar Sauce	£14.00
Potato Gnocchi Dumplings, Roasted Butternut Squash, Rocket, Wild Garlic Pesto (v)	£14.00



Dessert

Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice Cream	£6.50
Royal Northern Pudding, Sack Sauce	£6.50
Traditional Banoffee Pie, Honeycomb Ice Cream	£6.50
Bread and Butter Pudding, Vanilla Bean Ice Cream	£6.50
Selection of Artisan Ice Creams or Sorbets	£5.00