

LARGE PARTY SET MENU

Homemade Soup of the Day ask your server for allergens

Chicken & Duck Liver Pate with Madeira, Onion Chutney & Melba Toast (2,4,7,9,14)

Roast Chickpea Hummus (2,12,14, [vegan](#))

Marinated Danish Herring with Stilton Dressing (5,7,14)

Scottish Steak, Kidney & Mushroom Pie (2,4,7,14)

Free Range Chicken & Chestnut Pie (2,4,7,14)

Leek, Potato & Spinach Pie, in Vegetable Velouté topped with Puff Pastry (2,4,13 [vegan](#))

All the above served with New Potatoes and Seasonal Vegetables

Trawler Pie, topped with Creamy Mashed Potatoes & Cheddar Cheese (GF 3,5,7,9,14)

Beef Mayonnaise, Rare Roast Beef, New Potatoes & Chop Salad (4,9)

Fried Cauliflower Wings, with Herb Roasted Potatoes, Charred Tender Stem Broccoli & Pea Velouté (13,14 [vegan](#))

Cheesecake of the Day (2,7 check with your server)

Vanilla Ice Cream with Salted Toffee Sauce (7,14)

Vegan Ice Cream with Hot Raspberries (14 [vegan](#))

Oat Crumble of the Day (check with your server GF)

TWO COURSES - £26 THREE COURSES - £31

10% service charge will be added to your bill