



Prix Fixe Menu		
Available Mon-Thurs and Fri & Sat before 7pm		
Starters	Mains	Dessert
Soup of the Day	Chicken & Chestnut Pie	Ice Cream & Hot Raspberries
Homemade Pate	Steak & Kidney Pie	Fruit Compote & Greek Yoghurt
Tomato & Olive Salad	Spinach & Ricotta Pancakes	Cheesecake of the Day
<b>2 Courses – 20</b>		<b>3 Courses - 25</b>

## Starters

Please let us know if you have any allergies or intolerances before ordering

<b>Classic Prawn Cocktail with Brown Bread &amp; Butter</b> <i>Recommended with Montes Alpha Chardonnay</i>	<b>7.9</b> (GF Adaptable)
<b>Crispy Chilli Beef Salad with Asian Slaw</b> <i>Recommended with Wild Earth Riesling</i>	<b>7.9</b> (GF)
<b>Scottish Smoked Salmon with Beetroot Relish</b> <i>Recommended with Piper-Heidsieck Champagne</i>	<b>8.5</b> (GF Adaptable)
<b>Homemade Fishcakes with Chunky Tartare</b> <i>Recommended with Montes Alpha Chardonnay</i>	<b>8.5</b> (GF Adaptable)
<b>Slow Roasted Tomato Salad, Balsamic &amp; Olive Oil</b> <i>Recommended with Albarino</i>	<b>6.9</b> (Vegan, GF)
<b>Marinated Danish Herring, Creamed Stilton Dressing</b> <i>Recommended with Tinpot Hut Blanc</i>	<b>7.2</b> (GF)
<b>Chicken &amp; Duck Liver Pate with Madeira Melba Toast &amp; Chutney</b> <i>Recommended with Cattarrato</i>	<b>7.7</b> (GF Adaptable)
<b>Homemade Soup of the Day</b>	<b>6.9</b>
<b>Six Fingers of Toast, Stilton, Anchovy &amp; Smoked Mackerel Pate</b> <i>Recommended with Piper-Heidsieck Champagne</i>	<b>7.5</b>

## Cold Table

<b>Seafood Platter</b> Smoked Salmon, Prawns, Herring, Smoked Mackerel Pate, Anchovies, Crayfish With Salad & Warm Potato Salad <i>Recommended with Chablis</i>	<b>22</b> (GF Adaptable)
<b>Thick Sliced Rare Roast Beef</b> Jacket Potato, Salad, Mayonnaise <i>Recommended with Kloof Street Red</i>	<b>16</b> (GF)
<b>Scottish Smoked Salmon &amp; Prawn Salad</b> <i>Recommended with Piper-Heidsieck Champagne</i>	<b>15</b> (GF)
<b>Halloumi &amp; Avocado Salad</b> <i>Recommended with Albarino</i>	<b>15</b> (GF, Vegetarian)
<b>Large Plate of Scottish Smoked Salmon</b> <i>Recommended with Piper-Heidsieck Champagne</i>	<b>13</b> (GF)
<b>Large Plate of Rare Roast Beef</b> <i>Recommended with Kaiken Ultra Malbec</i>	<b>14</b> (GF)
<b>Large Plate of Honey &amp; Mustard Roasted Ham</b> <i>Recommended with Ch Valentin</i>	<b>13</b> (GF)

# Top Crust Pies

## Large Scottish Steak, Kidney & Mushroom

*Recommended with Montes Alpha Merlot*

16

## Equally Large Sutton Hoo Free Range Chicken & Chestnut

*Recommended with Mauperthus Pinot Noir*

16

## Tomato, Vegetable, Lentil & Chickpea Pie topped with Puff Pastry

*Recommended with Albarino*

14

(Vegan adaptable)

*All above pies served with Jacket or New Potatoes*

*Mash or Dauphinoise Potato - 1.50 supplement*

## Trawler Pie Topped with Creamy Mash & Cheese

*Recommended with Montes Alpha Chardonnay*

16.5

# Meat

## Rump of Lamb Marinated in Anchovies & Capers (served pink)

Dauphinoise & Roasted Roots

*Recommended with Fog Mountain Cabernet Sauvignon*

23.5 (GF)

## 8oz Australian Fillet Steak with Flavoured Butter (Garlic & Herb or Chorizo)

New Potato, Tomato, Mushroom, Rocket & Parmesan

*Recommended with Kaiken Ultra Malbec*

29 (GF)

## Whisky Pepper Sauce

2.7

# Fish

## Salmon in Puff Pastry, Lemon & Dill Sauce

Creamed Spinach, New Potatoes & Pea Casserole

*Recommended with Tinpot Hut Sauvignon Blanc*

18

# Vegetarian

## Spinach, Mushroom & Ricotta Stuffed Pancakes

Tomato Basil Sauce & Mixed Salad

*Recommended with Montes Alpha Chardonnay*

14.5 (GF Vegetarian)

# Extras

Jacket Potato (GF)

3

Pea Casserole (GF)

3.5

New Potato (GF)

3

Sautéed Mushrooms (GF)

4.5

Creamy Mash Potato (GF)

4.1

Creamed Spinach (GF)

4

Dauphinoise Potato (GF)

4.5

Homemade Coleslaw (GF)

3.5

Warm Potato Salad (GF)

3.5

Tomato & Red Onion Salad (GF Adaptable)

3.2

Roasted Roots (Carrots, Parsnips, Beetroot) (GF)

4.5

Mixed Leaf Salad (GF Adaptable)

3.5

Fresh Carrot and Broccoli

3.5