

Sample Menu

Starters

Whipped goats cheese, beetroot salad, honey and thyme balsamic dressing,
served with oatcakes (D, Su) **£7.95**

Spiced butternut squash soup, served with crusty bread and butter (G, D) **£6.95**

Gratin of smoked mussels and cod cheeks, creamy white wine leek and cheese sauce,
topped with parmesan and herb crumb (G, D Su, F, Sh) **£10.95**

Courgette fritters, served with teriyaki dipping sauce (V, E, Se) **£5.95**

Mains

Roast vegetable and borlotti bean stew with rosemary
and thyme dumplings (G, D) **£16.50**

Turkey, sage and onion stuffing, pigs in blankets, roast potatoes, roast parsnips,
braised red cabbage, seasonal greens, and gravy (G) **£18.50**

Seared fillet of salmon with crayfish tails in a creamy white wine lobster sauce,
served with spring onion mashed potato and seasonal greens (F, Sh, Su, D, C) **£20.00**

Breaded Pittenweem haddock, served with salad, chips,
and tartare sauce (F, E, D) **£17.50**

6oz flame grilled steak burger with smoked cheddar, baby gem, tomato, and onion
marmalade, served with chips and house slaw (G, D) **£16.50**

Puddings

Passionfruit panna cotta, caramelised pineapple,
served with pineapple slush (D) **£7.95**

Chocolate and orange truffle torte, chocolate sauce,
served with orange sorbet (D) **£7.95**

Christmas Pudding, rum sauce
served with vanilla ice cream (D, G) **£7.95**

Allergen Key

C - Celery, D- dairy, E- eggs, F- fish, G- gluten, GF- Gluten Free, M- mustard, N- nuts, Se-sesame,
h- shellfish, Su- sulphur, V- vegetarian, Ve- vegan.

Please let us know if you have any allergies. Any food prepared in our kitchen may contain traces of cereal(gluten),
nuts, milk, soya, mustard, eggs, lupin, fish, crustaceans, molluscs, sesame seeds, celery or sulphur dioxide.

Prices are inclusive of VAT at current rate

