

Starters

Chicken Liver Parfait

Fig Chutney, Toasted Soda Bread, Pickled Walnut Salad

Buffalo Mozzarella Arancini

Sundried Tomato Pesto, Basil And Oregano Salad £8

Beetroot Cured Salmon

Avocado Mousse, Citrus Fennel, Sesame Cracker, Lime Gel £9.50

Venison Carpaccio

Golden Beetroot, Clementine, Sourdough, Bramble Dressing £10

Pan Fried Scallops

Stornoway Black Pudding, Piccalilli, Granny Smith Apple £13.50

ALL GUESTS ON DINNER, BED AND BREAKFAST PACKAGE HAVE A £30.00 ALLOWANCE PER PERSON

Food Allergens and Intolerances Please ask a Member of Staff if you require information on the ingredients in the food we Serve

Disclaimer: Please be aware there are sometimes bones in fish, small bits of shell in crab and pearls in the oysters and mussels. If you have any queries about anything on our menu, please feel free to ask a member of our team who will be happy to help.



Mains

Cornfed Chicken Breast

Hasselback Potato, Squash Crush, Thigh Croquette, Roast Parsnip, Pac Choi £22

Pan Fried Duck Breast

Braised Red Cabbage, Duchess Potato, Broccoli, Salt Baked Celeriac, Juniper Jus £26

Pan Fried Salmon

Potato Terrine, Creamed Savoy Cabbage, Pancetta Wrapped Green Beans, Caper & Parsley Pesto
£23

Lemon Crusted Hake

Cauliflower Couscous, Braised Leek, Roast Cauliflower, Kale, Preserved Lemon Hollandaise £22

Potato And Polenta Gnocchi

Romesco, Semi Dried Tomato, Green Olive, Roquito Pepper, Manchego £19.50

Sides: Buttery Mash, Steamed Vegetables, Fries, Mixed Salad, Onion Rings - £5 each

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