

Starters

Soup with warm rosemary focaccia bread* (v) **£4.75**

Winter spiced beetroot falafels with red pepper, spinach and bulgar wheat salad, toasted sunflower seeds with a pomegranate dressing (vegan) **£6.95**

Haggis and potato filo parcel with whisky sauce **£5.95**

Smoked gammon terrine, Bloody Mary tomato chutney and crusty bread* **£6.95**

Gravlax and crayfish on a tossed green salad with a sherry and dill vinaigrette (gf) **£6.95**

Mains

Turkey with all the trimmings, roast potatoes and winter root vegetables **£13.95**

Prosecco battered haddock goujons, hand cut chunky chips and mushy peas **£13.45**

Pan fried seabass with escabeche vegetables and hassleback potatoes (gf) **£13.95**

Featherblade of beef with red wine and blue cheese sauce with roast potatoes and maple glazed carrots (gf) **£13.95**

Broccoli, spinach and smoked Applewood macaroni cheese with a basil crust and rustic garlic bread **£11.95**

Carrot, courgette, butternut squash and red lentil wellington with tomato and smoked paprika sauce and new potatoes **£11.95**

Sides

French fries / piri-piri fries / garlic and herb fries / sweet potato fries **£3.25 each**

Garlic bread / onion rings / house salad **£2.95 each**

Desserts

Apple and mincemeat pudding with cinnamon crème anglaise **£5.50**

After Eight fudge cake (vegan) with vanilla ice cream **£5.50**

Citrus gin posset with a Chantilly filled brandy snap* **£5.50**

Vanilla and blackberry cheesecake **£4.95**

Selection of ice cream and sorbet (v, gf) **£4.50**