



## **Available Wednesday – Saturday 12-3pm & 5pm-8pm**

Homemade Bread, Salted & Flavoured Butter, Olive Tapenade £3  
Olives & Nuts £5  
Glass of Garet Brut Champagne £13  
Lunetta Miniature Prosecco Bottle 20cl £9

### **Starters**

Seasonal Soup of the day £7  
*Homemade Bread*

Chicken Liver Parfait £9  
*Red Onion Marmalade, Toasted Brioche*

Wild Mushroom Risotto £9  
*Parmesan Custard, Watercress*

Cheltenham Gin & Citrus Cured Scottish Salmon £11  
*Soused Summer Vegetables, Beetroot Puree, Saffron Mayonnaise*

Pan Fried Scallops £14  
*Cauliflower Puree, Devil on Horseback*

### **Main Course**

Vegan Pie £15  
*Summer Vegetables & New Potatoes*

Pan Fried Whole Cornish Sole £25  
*Dill Mashed Potato, Wilted Spinach, Lemon & Caper Butter Sauce*

Lobster Thermidor £29  
*Skinny Chips, Dressed Mixed Leaf Salad*

Roasted Guinea Fowl Breast £26  
*Petit Pois a la Francoise, Hasselback Potato, Red Wine Jus*

Thick Cut Scotch Sirloin Steak £28  
*Hand Cut Chips, Roasted Tomato & Mushroom, Peppercorn Sauce*

28 Day Aged 7oz Fillet of Scotch Beef £34  
*Dauphinoise Potato, Carrots, Mushroom Duxelle, Red Wine Jus*



### **Side Orders £5**

Hand Cut Chips  
Roast New Potatoes  
Honey Glazed Carrots  
Buttered Green Vegetables  
Red Onion & Tomato Salad

### **Desserts**

Dark Chocolate Creameux £9  
*Caramelised Banana, Chocolate Crumbs, Hazelnut Ice Cream*

Cherry Clafoutis £9  
*Cherry Sorbet, Chilled Crème Anglaise*

Passion Fruit Souffle £12  
*Passion Fruit Sorbet*

Seasonal Cheese  
*Three Cheeses, Celery, Grapes, Biscuits £8*  
*Five Cheeses, Celery, Grapes, Biscuits £10*

Selection of Ice Cream & Sorbets £7.50  
*Poached Fruits*

Homemade Petit Fours £3

### **Coffee & Tea £4**

*Espresso, Americano, Cappuccino, Latte, Flat White*  
*English Tea, Early Grey, Camomile, Peppermint, Red Berry, Lemon & Ginger*

### **Dessert Wines 125ml**

*Sauternes £10*  
*Elysium Black Muscat £10*