



# MENU


Wednesday 1<sup>st</sup> April 2020

3 courses £17.95

## FARMER'S MARKET

### Starters

Beer Battered Cod Bites  
pea puree, tartar sauce & pickled onion

 Cream of Wild Mushroom Soup  
truffle oil & chives



Coarse Country Pate  
melba toast, red onion marmalade & dressed leaves

### Main Courses

Slow Roast Belly Pork  
leek mash, black pudding bon-bon, cider & sage jus, selection of beans

Lemon & Parmesan Crusted Trout Fillet  
herb crushed new potatoes, spinach, broccoli, asparagus, chive beurre blanc

Roast Scottish Topside of Beef  
fondant potato, braised red cabbage, pudding & gravy



  Goats Cheese & Red Onion Tart  
pine nut, split bean & confit tomato salad, pan fried new potatoes, tomato sauce

### Desserts

Sticky Toffee Pudding  
toffee sauce & vanilla ice cream

Cheese & Biscuits

Baileys Cheesecake  
Crème fraiche sorbet

 denotes suitable for vegetarians    " = deconstructed"     denotes contains nuts

We cannot guarantee that all our dishes are free from nuts or nut traces  
All dishes are subject to availability and all of our prices include VAT.

If you have a food allergy, please bring this to the attention of a member of staff who will be pleased to advise