

1539

WEEKEND SET MENU | SAMPLE

TWO COURSES £19.50 | THREE COURSES £24.50

STARTERS

Dan's Black Pudding | poached hens egg, brown sauce
Broccoli & Cheese Soup | herb crouton
Waffle | cured bacon, maple syrup
Homemade Baked Beans | sour toast
Scottish Salmon | poached & smoked, caper berries, shallots, lemon dressing
Whipped Goats Cheese Mousse (V) | sundried tomato dressing
Pan Fried Scallops | black pudding, apple puree (£4.00 supplement)

MAINS

Breast of Chicken | fondant potato, butterbean & chorizo cassoulet
Twice Cooked Pork Belly | braised rib, creamed potatoes, apple puree, wilted greens
Sea Bass Fillet | pea & smoked cheddar risotto, crispy clams
Chicken Waffle | crispy chicken, Chinese spiced kale, soy & chilli dressing
Ranch Style Eggs | spicy sausage, soft tortillas
Tomato Linguini (V) | black olive, rocket salad

DESSERTS

Rhubarb Tart | poached rhubarb
Chocolate Brownie | Chantilly cream, chocolate soil
Vanilla Panna Cotta | homemade granola
Waffle | chocolate sauce, vanilla ice cream
British & Continental Cheese Selection | chutney, damsel crackers (£4.00 supplement)

Due to the presence of nuts in our restaurants, there is a possibility that nut traces may be found in any of our items. Many recognised allergens are handled in our kitchens. If you have any concerns, please talk to a member of the team, who will be pleased to provide you with more detailed information.