



DINNER

TWO COURSES £22.50

STARTERS

Thai Fish Cakes (Coley) with Cabbage Salad & Dipping Sauce

Tomato, Red Lentil & Cumin Soup

Squid Salad with Coriander, Lime & Cucumber

We recommend glass No. **22** Pinot Blanc £7.90 (175ml)

Slow Roasted Pork Belly with Soy, Ginger & Sweet Chilli Sauce

Steamed Shetland Mussels with Shallots, White Wine & Parsley

Grilled Sardines with Garlic & Rosemary

Pan-fried Wood Pigeon with Sweet Potato Mash & Apple & Clove Relish

MAINS

Roast Rack of Lamb with Stornoway Black Pudding, Turnip & Black Pepper Mash & a Rosemary & Red Wine Sauce
(£2.50 Supplement)

Grilled Red Gurnard with King Prawns (Certified Farmed), Ginger, Soy & Toasted Sesame Oil

Steamed Organic Farmed Salmon with Smoked Haddock, Chive & Parmesan Risotto

Roast Butternut Squash, Baby Spinach & Coconut Laksa with Noodles

Fillet of Witch Sole with Chive Mash Potatoes, Wild Mushrooms & a Lemon & Butter Sauce

We recommend wine No. **30**, St Véran Fleur 175ml Glass £8.90 Bottle £34

Roast Icelandic Wolffish with Savoy Cabbage, Pancetta & Sautéed Potatoes.

A Discretionary 10% Service Charge Will Only be added to Bills for Parties of Six and Above.

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