

Choose any 2 courses for £12.95
Please note some dishes incur supplements
This offer is only applicable when requested on ordering!

Terms & conditions apply.
This promotion is not available in the restaurant after 6.30pm.

**If you have any dietary requirements or allergies, please inform
a member of staff as you order.**

**All our dishes are cooked to order please be prepared to wait
a little longer during busy periods.**

Selection of warm bread served with salted butter,
Virgin olive oil, balsamic vinegar & pesto £2.95 per person

Starters:

Chef's soup of the day served with a warm bread roll	£6.50
Selection of black & green olives, artichokes & feta cheese	£6.50
Smoked haddock risotto, soft poached egg, hollandaise sauce, seasonal leaves	£6.50
Tikka marinated chicken fillets, minted cucumber, yoghurt dressing, tomato salad	£6.75
Warm continental pork & garlic sausage, crushed new potatoes, soft poached egg, hollandaise sauce	£6.25
Chicken liver parfait, with pear chutney, toasted brioche & a leaf salad	£6.75
Twice baked goats cheese soufflé, pear, walnut & baby leaves, beetroot vinaigrette	£6.50
Black pudding on a toasted muffin, poached egg, hollandaise sauce,	£5.95
Black pudding potato cake with spring onion, horseradish, soft poached egg & hollandaise sauce	£5.95
Fishcake with parsley sauce & seasonal leaves	£5.95
Fresh asparagus, soft poached egg & hollandaise sauce	£5.95
Mushroom risotto with a baby leaf & parmesan salad	£5.95
Duck in a warm pancake, with cucumber, spring onions & hoi-sin sauce	£6.95
Schezwan spiced chicken fillets, spring onions, coriander, lemon & rich red wine dressing	£6.50
Garlic mushrooms with bacon lardons	£5.95
3 Oysters, red wine vinegar & shallots	£5.95
Selection of mixed garlic breads, tomato & basil, cheese & red onion & cheese drizzled with pesto	£6.50
Spicy chicken fillets with red onions & cucumber in a warm pancake, with a sweet chilli & spring onion dipping sauce	£6.50
Black pudding, chorizo & bacon lardon salad	£6.50
Warm feta cheese wrapped in Parma ham, red onions, seasonal leaves & capers	£5.50
3 Roast Oysters served with a champagne sauce & bacon lardons	£6.95
	(£2.50 supplement with the 2 course option)
Warm potted fresh Norwegian prawns, served in a garlic & parsley butter, warm baked bread roll	£7.95
	(£3.00 supplement with the 2 course option)
Smoked Scottish salmon & Norwegian prawn risotto with coriander & lemon	£7.95
	(£3.00 supplement with the 2 course option)

A discretionary service charge of 10% will be added to the bill

<i>Fresh asparagus, Parma ham, served with hollandaise sauce</i>	£7.50
	<i>(£2.00 supplement with the 2 course option)</i>
<i>Crispy Panko coated king prawns with garlic mayonnaise</i>	£9.95
	<i>(£4.00 supplement with the 2 course option)</i>
<i>Traditional prawn cocktail with marie rose sauce</i>	£6.95
	<i>(£2.50 supplement with the 2 course option)</i>
<i>Hand dived Isles of Lewis scallop on sautéed black pudding with pea puree</i>	£7.50
	<i>(£2.00 supplement with the 2 course option)</i>
<i>Smoked salmon & prawn timbale, marie rose sauce & seasonal leaves</i>	£8.00
	<i>(£3.00 supplement with the 2 course option)</i>
<i>Parma ham with lemon olive oil, parmesan shavings & a warm bread roll</i>	£7.95
	<i>(£2.00 supplement with the 2 course option)</i>
<i>3 deep fried oysters in a tempura batter, sweet chilli dipping sauce</i>	£6.25
	<i>(£2.00 supplement with the 2 course option)</i>
<i>Hand dived Isles of Lewis sautéed scallops on a bed of mixed cucumber, red onion, tomato & coriander with chilli dipping sauce</i>	£10.00
	<i>(£4.50 supplement with the 2 course option)</i>
<i>Oak smoked Scotch salmon, herb leaf salad, creamed horseradish</i>	£7.95
	<i>(£2.50 supplement with the 2 course option)</i>
<i>Schezwan salt & pepper king prawns with sweet chilli dipping sauce</i>	£9.95
	<i>(£4.00 supplement with the 2 course option)</i>

Fish Dishes

<i>Fish pie, salmon, cod, prawns & smoked haddock, in a leek and fish stock sauce, topped with mashed potato with chives</i>	£15.50
<i>Scottish salmon with a chilli & spring onion teriyaki glaze, new potatoes</i>	£17.95
<i>Deep fried Irish cod in beer batter, fresh chips, tartare sauce & mushy peas</i>	£15.00
	<i>(£2.00 supplement with the 2 course option)</i>
<i>Sautéed prime Irish cod, lemon butter, capers & prawns</i>	£18.00
	<i>(£4.00 supplement with the 2 course option)</i>
<i>Oak smoked Scottish salmon & prawn salad, seasonal leaves, lime mayonnaise</i>	£12.50
	<i>(£4.00 supplement with the 2 course option)</i>
<i>Baked loin of Irish cod, seasonal vegetables, new potatoes, lemon buerre blanc</i>	£18.00
	<i>(£5.00 supplement with the 2 course option)</i>
<i>Smoked haddock risotto, soft poached egg, hollandaise sauce, seasonal leaves</i>	£16.50
	<i>(£3.50 supplement with the 2 course option)</i>
<i>Roast fillet of cod, cherry tomatoes, chorizo & a balsamic vinegar reduction</i>	£19.00
	<i>(£5.00 supplement with the 2 course option)</i>
<i>Roast fillet of smoked haddock, soft poached egg, hollandaise sauce, new potatoes</i>	£16.95
	<i>(£3.50 supplement with the 2 course option)</i>
<i>Roast fillet of Scottish salmon, creamed leeks, new potatoes & merlot sauce</i>	£17.95
	<i>(£2.00 supplement with the 2 course option)</i>
<i>Roast fillet of sea bass, seasonal greens new potatoes & lemon butter</i>	£16.00
	<i>(£4.00 supplement with the 2 course option)</i>
<i>Sautéed scallops with spring onion & ginger, served on a spicy risotto</i>	£18.95
	<i>(£5.00 supplement with the 2 course option)</i>
<i>17oz Whole roast sea bass, stir fried Asian greens with sesame seed oil, new potatoes and a chilli dipping sauce</i>	£20.00
	<i>(£8.00 supplement with the 2 course option)</i>

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Meat Dishes:

Roast breast of chicken, seasonal vegetables, spring onion mash & tarragon jus	£15.00
Roast breast of chicken supreme, mozzarella, pesto, red onion & cheddar mash	£15.00
Pan fried Spanish style chicken breast with cherry tomatoes, chorizo, mixed peppers & basmati rice	£15.00
Stir-fry strips of chicken in a peppered sauce, served with fresh chips & seasonal vegetables	£15.00
Char-grilled confit of duck leg, spring onion mashed potatoes buttered savoy cabbage, honey & rosemary jus	£14.00
Steak burger made with prime rump steak, onions & herbs, fresh chips, whisky & peppercorn sauce, seasonal vegetables	£13.50
Pan fried Scottish venison loin, sautéed black pudding, seasonal vegetables, fondant potatoes, rich red wine sauce	£20.00 (£7.50 supplement with the 2 course option)
Steak burger made with prime rump steak, onions & herbs, on a warm baked bun, fresh chips, seasonal salad garnish, fresh relish	£15.00 (£2.00 supplement with the 2 course option)
Pan fried strips of rump steak, in a rich creamy Diane sauce, fresh chips, seasonal vegetables	£16.00 (£4.00 supplement with the 2 course option)
Beef stroganoff with basmati rice	£16.00 (£4.00 supplement with the 2 course option)
Thai style stir-fry of beef strips, chilli, ginger, spring onions, garlic soy sauce, leeks & served with fresh chips	£16.00 (£4.00 supplement with the 2 course option)
Roast rack of lamb, seasonal vegetables, fondant potatoes, rich mint jus	£20.00 (£8.50 supplement with the 2 course option)
Slowly braised lamb shank, seasonal vegetables, potatoes & a mint jus	£17.50 (£3.50 supplement with the 2 course option)

Steaks:

28 Days matured 6oz Scotch sirloin steak, peppercorn sauce, fresh chips & seasonal vegetables	£17.00 (£5.50 supplement with the 2 course option)
28 Days matured 8oz Scotch sirloin steak, peppercorn sauce, fresh chips & seasonal vegetables	£20.00 (£8.50 supplement with the 2 course option)
Pan fried 8oz rump steak, fresh chips, tomato, sauté mushrooms, béarnaise sauce	£16.95 (£6.00 supplement with the 2 course option)
Pan fried 28 Days matured Scotch fillet steak, fresh chips, tomato & sauté mushrooms	£22.00 (£8.95 supplement with the 2 course option)
Fillet steak "rossini" fondant potatoes, seasonal vegetables & Madeira sauce	£24.00 (£9.50 supplement with the 2 course option)
Carpetbaggers fillet steak (this is a fillet steak with an oyster in the middle), fresh chips, seasonal vegetables & rich red wine sauce	£26.00 (£12.00 supplement with the 2 course option)

Side dishes:

Fresh buttered asparagus	£3.95
Mushy peas	£1.75
Green salad	£3.95
Skinny chips	£2.25
Hand cut chips	£2.95
Beer battered onion rings	£2.50
Tomato & red onion salad with basil oil	£4.50

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Side dishes:

<i>Fresh buttered asparagus</i>	<i>£3.95</i>
<i>Steamed Spinach</i>	<i>£3.95</i>
<i>Mushy peas</i>	<i>£1.75</i>
<i>Green salad</i>	<i>£3.95</i>
<i>Skinny chips</i>	<i>£2.25</i>
<i>Hand cut chips</i>	<i>£2.95</i>
<i>Rocket & parmesan salad with wholegrain mustard dressing</i>	<i>£4.50</i>
<i>Beer battered onion rings</i>	<i>£2.50</i>
<i>Tomato & red onion salad with basil oil</i>	<i>£4.50</i>

Vegetarian Dishes:

Mushroom risotto, rocket & parmesan salad	£10.50
Penne pasta, asparagus, baby peas, three cheese sauce, rocket & parmesan salad	£10.50
Baby pea & soya bean risotto, rocket & parmesan salad	£12.50
Baked spinach & ricotta cannellini, arrabiata sauce	£10.95
Mozzarella, tomato & basil tortellini, rocket & parmesan salad	£12.50
Tomato & goat's cheese tart, pesto, wild rocket & parmesan salad	£12.50

Speciality sandwiches(all served with a small salad):

Traditional ploughman's lunch	£10.75
Toasted BLT with chips	£10.50
Sirloin steak sandwich with red onions & a fried egg	£10.50
Mulberry Tree's club sandwich	£10.50

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