

# Lunch Set Menu

2 courses 23.50 / 3 courses 29.50

Tuesday – Saturday 12pm to 4.30pm

## Starter

### **Crispy Squid**

*Chilli mayonnaise*

### **Prawn Cocktail**

*Brown bread & butter*

### **Crispy Duck Spring Rolls**

*Plum sauce*

### **Soft Shell Crab**

*Seaweed mayonnaise & lime dressing*

### **Tiger Prawn 'Pil Pil'**

*Chilli & paprika*

### **Scottish Smoked Salmon**

*Crème fraîche, capers & pickled shallots*

### **Classic Provençal Fish Soup**

*Parmesan croûtons*

### **Goat Cheese**

*Heritage beetroot & pine nuts*

## Main Course

### **Guernsey Skate**

*Brown butter & capers*

### **Pan-fried Scottish Salmon**

*Samphire & green herb dressing*

### **Peterhead Cod**

*Beer battered & tartare sauce*

### **Cornish Lemon Sole Fillet**

*Prawns & lemon butter sauce*

### **Miso Cod**

*Soy & radish*

### **Half Lobster**

*Thermidor or garlic Butter  
(£7 supplement)*

### **Seared calves Liver**

*Smoked bacon, onions*

### **Roast Rump of lamb**

*Parsnip purée, wild mushrooms  
(£5 supplement)*

### **Slow Roasted Pork Belly**

*Butternut squash, cider sauce*

## Dessert

### **Sticky Toffee Pudding**

*Vanilla ice cream*

### **Classic Banoffee Pie**

*Caramelised bananas*

### **Raspberry Pavlova**

*Meringue, Chantilly, Raspberry sorbet*

### **Chocolate Mousse**

*Marshmallow, caramel, honeycomb*

### **Crème Brulée**

*Baileys, almond biscuit*

### **Cheesecake**

*Passionfruit & Mango*

*All prices include VAT at the current rate. A discretionary 10% service charge will be added to your bill.*

*For any allergies and intolerances, please advise a member of staff before ordering.*

*Menu items subject to change due to availability*

# Evening Set Menu

2 courses 26.50 / 3 courses 32.50

Tuesday– Thursday 18.00pm to 8pm  
Friday 4.30pm to 5.30pm

## Starter

### **Crispy Squid**

*Chilli mayonnaise*

### **Prawn Cocktail**

*Brown bread & butter*

### **Crispy Duck Spring Rolls**

*Plum sauce*

### **Soft Shell Crab**

*Seaweed mayonnaise & lime dressing*

### **Tiger Prawn 'Pil Pil'**

*Chilli & paprika*

### **Scottish Smoked Salmon**

*Crème fraîche, capers & pickled shallots*

### **Classic Provençal Fish Soup**

*Parmesan croûtons*

### **Goat Cheese**

*Heritage beetroot & pine nuts*

## Main Course

### **Guernsey Skate**

*Brown butter & capers*

### **Pan-fried Scottish Salmon**

*Samphire & green herb dressing*

### **Peterhead Cod**

*Beer battered & tartare sauce*

### **Cornish Lemon Sole Fillet**

*Prawns & lemon butter sauce*

### **Miso Cod**

*Soy & radish*

### **Half Lobster**

*Thermidor or garlic Butter  
(£7 supplement)*

### **Seared calves Liver**

*Smoked bacon, onions*

### **Roast Rump of lamb**

*Parsnip purée, wild mushrooms  
(£5 supplement)*

### **Slow Roasted Pork Belly**

*Butternut squash, cider sauce*

## Dessert

### **Sticky Toffee Pudding**

*Vanilla ice cream*

### **Classic Banoffee Pie**

*Caramelised bananas*

### **Raspberry Pavlova**

*Meringue, Chantilly, Raspberry sorbet*

### **Chocolate Mousse**

*Marshmallow, caramel, honeycomb*

### **Crème Brulee**

*Baileys, almond biscuit*

### **Cheesecake**

*Passionfruit & Mango*

*All prices include VAT at the current rate. A discretionary 10% service charge will be added to your bill.*

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*Menu items subject to change due to availability*