

## Starter

Twice Baked Blue Cheese Soufflé, Rocket Salad, Poached Pear in a Red Wine Syrup

Minestrone Soup

## Mains

Char Grilled Chicken Breast, Potato Rosti, Skirlie and Peppercorn Sauce

Beef Bourguignon served with a Garlic Mash & Roasted Root Vegetables

Spiced Couscous, Ratatouille, Seared Halloumi with a Tomato Sauce

## Dessert

Steamed Lemon Sponge, Crème Anglaise, Vanilla Ice Cream

White Chocolate and Orange Mousse, Caramel Orange Sauce, Glazed Segments

2 course £15 per person

3 course £18 per person

### **MENU SUBJECT TO CHANGE AND AVAILABILITY**

Please let us know if you have any dietary requirements or allergens before you order

experience the art of  
contemporary cuisine