

## Starters

(v) Taleggio and Sun Dried Tomato Tortellini with Minestrone Soup	£4.60
(h) Seared Shetland Scallops, Pumpkin Sauté, Crisp Pancetta and Apple Jelly	£8.45
(h) Honey Roasted Five Spice Duck Breast, Pickled Ginger, Dark Plum Dressing and Chicory Leaves	£5.95
(v) Chestnut Mushroom and Ragstone Goat's Cheese Tartlet, Date Chutney, Baby Cress Salad	£5.20
Slow Cooked Goose and Foie Gras Terrine, Fig and Cranberry Salad on Toasted Brioche	£7.70
(h) Warm Smoked Salmon, Candied Fennel, Dill Ice Cream	£6.80

## Pasta and Risotto

	Starter	Main
Clam and Cockle Risotto, Spring Onions	£4.95	£9.50
(v, h) Fresh Gnocchi In a Roast Butternut Squash Thyme Cream Aged Parmesan Tagliatelle Carbonara	£5.70	£10.50
	£5.20	£9.75

## Salads

Grilled Chicken, Bacon and Avocado Salad	£5.25
(v) Fresh Plum Tomato, Buffalo and Basil Salad	£5.95
Atlantic Prawns, Spring Onions and Rose Sauce on Crisp Baby Gem Lettuce	£5.75

## Mains

(h) Steamed Fillet of Atlantic Cod, Buttered Polenta, Crisp Salsify, Peas, Caper Berry's And Herb Salad	£11.25
Confit Pork Belly, Ham Hock and Raisin Fagot, Potato Gratin, Baby Leeks, Bramley Apple Compote	£11.25
(h) Fillet of Lemon Sole with Crab and Shrimp Mousse, Fresh Kale and Roasted Baby Shallots, Tomato Hollandaise	£15.00
(v) Late Season Vegetable Broth Blue Cheese Dumpling	£8.95
Pan Seared Trout, Butternut Squash Fondant Smoked Cod Roe, Beetroot Puree and Spinach	£10.95
Sweet Potato and Root Vegetable, Hazelnut Crumble, Nutmeg Cream with Roasted Vine Tomatoes	£8.95
Pan Roasted Guinea Fowl, Sautéed Brussel Sprouts with Chestnuts, Chantenay Carrots, Potato Rosti and Cranberry Compote	£12.50

## Classics and Quills

Steak and Kidney Pie, Buttered New Potatoes	£8.95
28 Days Aged Scottish 8oz Sirloin Steak, Lyonnais Potatoes, Rocket Salad with Balsamic Vinaigrette	£17.95
Thai Spiced Crab Cakes, Sweet Chilli Sauce Cucumber and Spring Onion Salad	£7.95
Sausage and Mash, Apple Compote, Shallot Jus	£7.95
(v) Rustic Ratatouille, Pesto Dressing and Parmesan	£7.50

## Chef's Specials

(Please ask a member of waiting staff for today's dishes)

Catch of the Day, Fresh Market Fish with Seasonal Vegetables and Potatoes	£11.95
Straight From the Grill, Choice Cut of Fresh Meat with Homemade Onion Rings, Hand Cut Chips and Mixed Leaf Salad	£11.95
Chef's Spicy Dish served with Steamed Rice and Fresh Naan Bread	£10.95
(v) Chef's Pasta	£9.95
Traditional Italian Rustic Pizza, Thin Crust Homemade Pizza with Today's choice of toppings	£9.95
West 5 Burger, 8oz Burger, Grilled Bacon, Mature Cheddar and Onion Marmalade with Hand Cut Chips	£10.95

## Alongside

(v) Mash Potatoes	£3.95
(v) Baby Vegetables	£3.95
(v) Fat Cut Chips with Garlic Mayonnaise	£3.95
(v) Sautéed Spinach	£3.95
(v, h) Rocket Salad	£3.95

## Cheeseboard

Selection of English Cheeses, And Selection of Cheese Biscuits	£6.25
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(v) No meat / Fish  
(h) Healthy Option  
\* Price is per person

We have taken the decision to remove, as far as practical, Genetically Modified Soya and Maize from all food products.

Some of dishes may contain traces of nuts.

We cannot guarantee that our fish dishes will not contain small bones.

## Homemade Desserts

Caramel and Pecan Tart	£5.75
Peanut Butter Panacotta, Pistachio Ice Cream	
Coffee Set Cream, Nutmeg Milk Foam Fresh Cinnamon Doughnuts	£4.25
Blackberry and Almond Frangipane Honey and Vanilla Custard	£5.25
Mulled Wine Poached Pear Ginger Shortbread	£4.25
Highlands Whisky Parfait Bitter Chocolate Sauce, Mandarin Jelly	£4.25
Warm Spiced Fruit Cocktail Iced Lime Mojito	£4.25

## To Follow

Cafetiere of Coffee or Decaffeinated Coffee	£3.60
Cappuccino	£2.95
Latte	£2.95
Espresso	£2.50
Special Liqueur Coffees	£4.50
Choice of Teas	£2.95
Traditional English, Earl Grey, Peppermint, Camomile and Blackcurrant with Ginseng and Vanilla, or Green Tea with Lemon	

**Full Menu Available 12noon – 9.45pm**  
**A children's menu is also available upon request**

All prices are inclusive of VAT at the current rate

**NO Service Charge will be added to your account. Gratuity is at your discretion**

Allowance for Dinner inclusive guests is £27.50 per person. Any additional charges will be added to your account.