



## LUNCH

**£12.50 FOR 2 COURSES**

### STARTERS

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

Squid Salad with Coriander, Lime &  
Cucumber

Tomato, Red Lentil & Cumin Soup

Smoked Black Forest Ham with  
Toasted Brie & Caramelised Walnuts

Grilled Sardines with Garlic &  
Rosemary

### MAINS

Slow Roasted Pork Belly with Spring  
Onion Mash & Dijon Mustard Sauce

Butternut Squash, Parmesan & Chive  
Risotto with Truffle Oil

Grilled Hake Fillet with Savoy Cabbage,  
Pancetta & Sautéed Potatoes

Organic Salmon & Mussels with  
Coconut Milk, Ginger & Coriander

Pan Fried Wood Pigeon with Stornoway  
Black Pudding & Turnip Mash

### SIDE DISHES

Carrot & Coriander Bake, Potatoes & Broccoli 2.45

Mixed Salad 2.25

Chips 2.25

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