

## early evening menu

5.45 - 6.45

2 courses £19.95

cream of cauliflower soup with curry oil & coriander

crisp golden polenta with slow cooked Italian meat ragu, rocket leaves & fresh parmesan

grilled goats cheese with shaved granny smith apple, baby spinach leaves, mint & maple spiced pecans

smoked mackerel & horseradish pate with melba toast & pickled cucumber

scrambled egg & crab on toast with cress & spring onion crème fraiche

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seared escalope of organic Shetland salmon with crisp oriental salad, prawn tempura & crushed avocado with a soy & lemongrass dressing

lamb kebab with oven roasted tomato & herb pearl cous cous with chorizo, spinach & minted yoghurt with crumbled feta

parmesan crusted new season English asparagus with butter creamed champ potato, wilted spinach & soft poached egg

sumac spiced breast of chicken with creamed pumpkin, spring green garden vegetables with fresh shaved pecorino

scotch sirloin steak carved pink with risotto of wild mushrooms, spinach, parmesan & salami Napoli (£4 supp )

please note this menu is not available on a Saturday evening