

lunch menu

12.00 – 2.30

2 courses 16.95

stir fry of king prawns & baby calamari with shaved watermelon, sweet ginger & chilli dressing with mint

pumpkin minestrone soup with spring vegetables, fresh greens & parmesan

salad of fresh heritage tomato & roasted baby beetroot with whipped goats cheese, mint & fresh pomegranate

salad of soy & ginger glazed breast of duck with avocado, radish & lime

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risotto bianco with fresh parmesan & new season local chanterelle mushrooms with garlic & parsley butter, broad beans

crisp fried fillets of sea bream with fresh Greek salad, local greens & natural yoghurt spiced with sumac

escalope of organic Shetland salmon with smoked haddock kedgeree, coriander scented basmati rice & soft boiled egg

pan fried escalope of chicken Milanese with butter creamed potatoes, soft fried egg & a caper & lemon butter with rocket & parmesan