

Example of Evening Specials on Tuesday 21st February 2023 (in addition to our standard menu)

Scottish Scampi Thermidor – served with French Fries **£ 24.75**

Open tart of Cod, Salmon & Scampi – prepared in a white-wine sauce and served with mixed vegetables **£ 19.75**

Beef Wellington – Made with aged fillet of Aberdeen Angus, served with a stilton & spinach potato bake **£ 30.00**

Potato Gnocchi – with wild-mushrooms in a white-wine sauce, served with fresh parsley and aged Parmesan **£ 16.75**

Cashew & Walnut Roast – A mixed vegetable, cashew & walnut roast with dates, apricots, & an exotic mix of spices, served with crème fraiche & parsley sauce and with mixed vegetables **£ 16.25**

Lamb Tagine – A Moroccan inspired recipe made with leg of lamb, mixed spices, chilli, apricots, cherry tomatoes, dates and coriander, served with couscous **£ 22.75**

HOME MADE DESSERTS

Tiramisu - **£ 6.25**

Rhubarb tart – made with Cointreau and zest of orange - **£ 6.25**

Granny Smiths Apple Tart – made with Calvados soaked sultanas - **£ 6.25**
