

Dinner Menu

20th – 26th July 2017 – 5.30 – 10pm

£9.50 minimum spend per person

Homemade soup of the day – £3.95 – gf

Cornish mackerel ceviche, avocado mousse, pink grapefruit
and lime salad – £7.95 – gf

Black pudding bonbons served with carrot and cumin purée, wholegrain
mustard dressing – £6.95

Spiced butternut squash pannacotta with marinated feta, roasted peanuts
and basil gel – £7.95 – gf

Beetroot cured Scottish smoked salmon, artichoke and pickled cucumber
salad dressed with fresh watercress – £6.95 – gf

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21 day aged rib-eye steak served with roast new season potatoes, red wine
and port reduction – £21.95 – gf

(V) Porcini mushroom and Gorgonzola risotto served with dehydrated
vegetable crisps – £14.95 – gf

Rack of herb crusted Welsh lamb served with creamed mash potato, tomato, black
olive and smoked garlic ragout – £16.95

Slow braised duck leg with red wine, marmalade and star anise, braising juices,
and hot buttered new season potatoes – £15.95 – gf

Butter poached fillet of halibut, Arran mustard and cheddar mash, braised leek
and smoked bacon sauce – £17.95 – gf

Grilled fillets of sea bass served with a baby prawn, white crab hollandaise
and soft poached free range egg – £16.95 – gf

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All dishes are accompanied by oven roasted vegetables and potatoes

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Side orders

French fries £2.95 / Mustard Seed House salad £3.25

Garlic bread £1.75(Add cheese £0.75) / Seasonal vegetables and potatoes £1.75

V - Vegetarian – gf - Gluten free