



Easter Two Course Menu

£28 PER PERSON

STARTERS

Velvety Pea & Potato Soup

Accompanied by a warm artisanal bread roll and creamy butter.

Strawberry & Goat Cheese Salad

A delightful medley of fresh mixed greens, succulent strawberries, and tangy goat cheese, elegantly finished with a balsamic drizzle.

Crispy Salt & Pepper Squid

Served atop peppery rocket leaves with a side of zesty tartar sauce.

Ham Hock Terrine

A rich and rustic local terrine, complemented by house-made chutney, crisp crostini, and delicate apple gel.

Classic Chicken Caesar Salad

Crisp little gem lettuce tossed with aged parmesan, anchovies, golden croutons, and a luscious Caesar dressing.

MAINS

Pan-Seared Scottish Salmon

Perfectly seared Scottish salmon, served atop velvety garlic mash with tender braised vegetables, finished with a delicate white wine sauce.

Tagliatelle in Roasted Creamy Tomato Sauce

Silky tagliatelle pasta enveloped in a rich, slow-roasted tomato cream sauce, accompanied by freshly baked focaccia.

Spaghetti Primavera

A vibrant medley of garden vegetables tossed with spaghetti, complemented by roasted asparagus and warm garlic bread.

Herb-Roasted Chicken Breast

Succulent herb-infused chicken breast, served with buttery lemon sauce, roasted garlic, creamy mashed potato, and tender asparagus.

Leek & Wild Mushroom Pie

A delicate pastry, filled with a luscious blend of leeks and wild mushrooms. Baked to golden perfection.

Marinated Chicken Strips with Cucumber Relish

Tender, flavour-packed chicken strips, expertly marinated and served with a refreshing cucumber relish.

ADD £3PP FOR A DESSERT