

3 COURSES FOR £19.95

STARTERS

CRISPY SPRATS

British sprat fillets, lemon mayonnaise

SCOTTISH ROPE-GROWN MUSSELS*

Garlic, shallots, cream, parsley, crusty white bread

SQUID TEMPURA

Chilli jam

MINTED PEA RISOTTO (v)

Soft poached egg, basil

MAINS

FISH AND CHIPS

Line-caught cod or haddock, mushy peas, tartare sauce

PAN-FRIED MEGRIM SOLE

Burnt butter, new potatoes, capers

SCOTTISH ROPE-GROWN MUSSELS*

Garlic, shallots, cream, parsley, French fries, crusty white bread

HONEY-ROAST PORK BELLY*

Braised baby gem, mashed potato, red wine jus

WILD MUSHROOM GNOCCHI (v)

Truffle oil, watercress

DESSERT

CRÈME BRÛLÉE (v)

Shortbread

ESPRESSO PANNA COTTA

Lemon curd cream, cinnamon and almond crumble, spiced toast

CHOCOLATE ASHET (v)

Hazelnut brownie, chocolate parfait, salted caramel ice cream and hot chocolate

JUDE'S LUXURY ICE CREAM AND SORBET (v)

Vanilla, chocolate, strawberry, salted caramel, stem ginger, apple sorbet, lemon sorbet, raspberry sorbet, mango and passion fruit frozen yogurt

Full allergen information is available upon request from a member of staff.

Event menus are available for groups of eight or more. (v) suitable for vegetarians. (*) contains alcohol. Fish, poultry and shellfish dishes may contain bones and/or shell. Please be aware that all our dishes are prepared in kitchens where nuts and gluten are present, as well as other allergens, therefore we cannot guarantee that any food item is completely free from traces of allergens. Our menu descriptions do not list all ingredients. Please ask your server before ordering if you are concerned about the presence of allergens in your food. Some dishes may contain alcohol which may not be listed on the menu. Even when cooked some traces of alcohol may remain, please ask your server for details. Consuming raw or lightly cooked shellfish may increase your risk of food-borne illness. For parties of eight or more a discretionary service charge of 10% will be added to the bill. Dishes may vary from those shown, depending on availability. Prices include VAT at the current rate. (£MP) Market Price. Supplemental charges may apply to some dishes in addition to the stated price on set, party and event menus. Kinglas and Bradan Rost are trademarks registered to Loch Fyne Oysters Ltd.