



## LUNCH & EARLY DINNER

### JOSPERED SOUP OF THE DAY (V)

Freshly prepared daily · crusty bread

### MUSSELS A LA CRÈME

Steamed mussels · shallots · white wine · cream · parsley · rustic bread

### MAPLE GLAZED HAM & EGG

Slow cooked pulled gammon · poached soft yolk hens' egg · sauce Choron

### WARM GOATS' CHEESE SALAD (V)

Grilled goats' cheese · fennel seed crust · red onion chutney · rocket · house dressing

### POTTED DUCK LIVER PARFAIT

Orange chutney · apple · toasted sourdough

### CHARGRILLED CUMBERLAND SAUSAGE RING

Chive mash · onion gravy · crispy onions

### JOSPERED CHICKEN BREAST

House bubble & squeak · asparagus · Madeira jus

### MAC N THREE CHEESE

Asparagus · white wine · home smoked cheddar · Gruyère · Grana Padano · Herb gratin

### PAN SEARED SEA BASS FILLET

Crispy fried potatoes · wilted leeks · vermouth cream sauce

### SOUTH INDIAN COCONUT CURRY (V)

Basmati rice · Indian bread · mango chutney

### ESCALOPE OF PORK

Pan-fried breaded pork · Parmentier potatoes · green salad · mustard dressing

### PEANUT BUTTER & CHOCOLATE TART

Sweet pastry · rich chocolate & peanut ganache · Bourbon cream · butterscotch sauce · tuile

### AFFOGATO

Double espresso · vanilla ice cream · home-made tablet

### SELECTION OF SCOTTISH CHEESES

Crackers · raisin chutney

£4 supplement

## SIDES

Lobster & king prawn mac & cheese	11	Peas · pancetta · shallots · broad beans	4
Signature skinny fries	4	Grilled asparagus	5
Creamy mash	4	Cream corn with smoked paprika	4
Hand cut chips	4	Roasted mushrooms	4
Minted new potatoes	4	Celeriac Remoulade	4
House salad with lemon dressing	4	Onion rings	4

**2 COURSES £17.95 3 COURSES £21.95**

An allergen guide is available if required