

## set menu

2 course 10.00 3 course 15.00

available monday - thursday, 12pm - 7pm

## to start

### soup of the day (v)

white bloomer or wholemeal bread

### barluga steamed shetland mussels (x)

crusty sour dough (*gluten free bread available*)

**thai yellow:** coconut milk, ginger, chilli & lemongrass

**mariniere:** garlic, shallots, white wine & a splash of cream

**spanish:** chorizo sausage & spiced tomato sauce

### ham hock & pancetta fritters

curried cauliflower purée

### roast plum tomato & bocconcini mozzarella risotto (v)

saffron glazed vine tomato & parmesan

### rosemary chicken croquette

pea purée

## mains

### smoked north sea haddock & scottish salmon fishcakes

wilted spinach, dill cream & soft poached egg  
with french fries or thick cut chips

### roast plum tomato & bocconcini mozzarella risotto (v)

saffron glazed vine tomato & parmesan

### red thai chicken curry (x)

served with bamboo shoots, water chestnuts  
lime & coriander basmati rice

### barluga burger

artisan brioche bun with red cabbage slaw,  
lettuce, tomato & red onion, french fries or thick cut chips

**8oz hand pressed beef:** cheddar cheese, gherkins & burger sauce

**herb marinated chicken:** mayonnaise

**pan fried halloumi (v):** smoked paprika mayonnaise

## desserts

### sticky toffee pudding (v)

butterscotch sauce & vanilla ice cream

### white chocolate & stem ginger cheesecake

honeycomb ice cream

### ice cream (v) (x)

chocolate cigar & meringue