

## **STARTERS**

Homemade Soup of the Day with bread.....	5.95
Spinach and ricotta tortellini with a tomato and basil sauce.....	6.95/11.95
Scottish Smoked salmon and Mousse with beetroot gel, pickled cucumber and toasted ciabatta.....	7.75
Deep fried Whitebait with tartare sauce.....	7.00
Calamari rings with sriracha mayonnaise.....	7.50
Crayfish, prawn, and avocado cocktail with toast.....	7.50
Pork and Chicken liver country pate with red onion chutney and toast.....	7.50

## **SHARE PLATTERS**

Whole baked Camembert with red onion chutney .....	12.95
<b>Fish Platter</b> Smoked salmon, Crayfish tails, Deep fried Whitebait, smoked Mackerel Pate, Prawn cocktail, anchovies with aioli .....	11.95/16.95

### What we do best

1. Our Pies (Homemade with shortcrust pastry, it is a proper pie with chips or mash, vegetables and gravy)
2. Our fish dishes (Freshly caught on or the day before and seasonal)
3. Our Sauces (Recipes refined through trial and error to what we are immensely proud of)

## **MAINS**

Black bean and hummus burger with a Greek salad.....	12.95
Battered Fish and Chips with Garden Peas.....	13.95
Herb Crusted Hake with mixed vegetables, mash and a saffron & seafood sauce.....	15.95
Mahi Mahi Fish Burger with aioli and a Greek salad.....	14.95
Drummond Fish Pie with salad or mixed vegetables.....	14.95
(Salmon, Cod, Hake, Coley, Smoked haddock, Smoked Salmon)	
Seared Fillet of Tuna Niçoise Salad.....	15.95
(Anchovies, tomato, soft boiled egg, green beans)	
Homemade <i>Steak &amp; Ale pie</i> with gravy, mixed greens and chips or mash.....	14.95
Drummond Chicken Schnitzel with Chips, mixed green salad and a choice of sauce.....	15.25
<i>Green peppercorn, Cream Portobello mushroom or garlic butter</i>	
Homemade Beef Burger or Chicken Breast burger served with Smoky Bacon, Cheddar, tomato salsa and Chips.....	13.95
Pan fried calves' liver, French beans, mash, smoky bacon and gravy.....	15.95
John Murray 21 Day Aged <i>Ribeye</i> .....	23.95
<i>Served with garlic mushrooms, salad and a choice of Green peppercorn , Cream Portobello mushroom or chilli garlic butter.</i>	