

SET MENU

Available Wednesday – Friday 12.00pm to 5.30pm

Two course, £19.95 / Three courses, £24.95

Two course, 1 Starter, 1 main & 1 side Three courses, 1 Starter, 1 main, 1 side & 1 desert

Extra priced appetisers

Olives

*fresh marinated pitted olives in virgin olive oil.
£4.50*

Cockles, Mussels or Whelks

£4.50

Peeled prawns, Crayfish or King prawns

£6.00

Bread, Olive oil & Balsamic vinegar

*Virgin olive oil, & barrel aged balsamic vinegar
served with fresh bread
£4.50*

Anchovies

*anchovies in virgin olive oil
£6.00*

Starters

Calamari

*Freshly prepared hand cut squid lightly dusted in our
own mix of flour & smoked paprika served
on a bed of baby gem lettuce. & a garlic mayo dip*

Panko breaded prawns

*served with our home-made sweet chilli sauce on a bed
of crisp lettuce.*

Prawn cocktail

*in our creamy homemade Marie Rose Sauce, Crisp
lettuce, Cucumber & Tomato*

Teriyaki beef

*24 hour slow cooked Scotch Beef, pickled Modi,
wasabi & teriyaki sauce*

Fish Soup

*Homemade fish soup, with crab, cod, haddock, prawns
in a bouillabaisse*

Mains

Includes a choice of one side.

Mac & cheese

*Macaroni, baked in a homemade cheese sauce with a
crumb top.*

Battered Peterhead cod

*Fresh succulent Peterhead cod loin fried in our crispy
batter, served with, Tartar sauce & a wedge of lemon.*

Grilled Peterhead cod

*Fresh succulent Peterhead cod loin grilled with butter,
served with a wedge of lemon.*

Battered skate

*Fresh skate fried in our crispy batter, served with,
Tartar sauce & a wedge of lemon.*

Grilled skate

Fresh skate grilled with butter & a wedge of lemon.

Moules mariniere

*Fresh Shetland mussels served in their shells with our
creamy white wine & garlic sauce*

Sticky chicken Asian salad

*pan seared chicken in a honey soy, ginger, garlic & sesame
marinade served with an Asian slaw*

Steak baguette

*A succulent sirloin steak, pan seared in butter sliced &
served in a crusty baguette with rocket & horse radish*

Please inform your server of any food allergies