

## Starters

Soup Of the day, Homemade Bread

£4.50

Portavo Pigeon, Crispy Potato Bread, Kale Hazelnut Dressing, Red Wine Jus

£6.00

Smoked Salmon, Chive Emulsion, Salmon Roe, Puffed Capers Sundried Tomato Croutons Pickled Cucumber, Pea Shoots

£6.00

Chicken & Roast Leek Terrine, Baby Leaves, Poached Apple, Chargrilled Bread Toffee Apple Puree, Crisp Chicken Skin

£5.50

Portavogie Prawn Risotto, Butternut Squash, Baby Spinach Green Beans, Parmesan, Chives

£6.50

## Mains

Pan Fried Fillet of Hake, Saffron Potato, Courgette, Crisp Kale Broccoli, Sauce Vierge

£16.00

Roasted Chicken Breast, Savoy Cabbage, Baby Carrots, Garlic Emulsion Herb Crushed Potatoes, Mushroom & Madeira Sauce

£14.00

Slow Braised Daube of Beef, Creamed Potato, Green Beans, Parsnip Puree Confit Shallot, Roast Carrots, Thyme Jus

£16.00

Chargrilled Bacon Chop, Champ, Cauliflower Puree Seasonal Vegetable, Whole Grain Mustard & Pearl Onion Jus

£15.00

Portavogie Prawn Tagliatelle, Garlic, Chilli, Peas, Spring Onions Lemon. Pea Shoots

£18.00

Extra sídes

Parmesan Fries, Vegetables, Mash, Fries, Blue Cheese & Walnut Salad £3.00

Some of our dishes may cantain traces of NUTS, GLUTEN, DAIRY

If in doubt please ask a member of staff