



## Starters

*Soup Of the day, Homemade Bread*

**£4.50**

*Portavo Pigeon, Crispy Potato Bread, Savoy Cabbage  
Hazelnut Dressing, Red Wine Jus*

**£5.50**

*Grilled Mackerel, Chive Emulsion, Herring Roe, Puffed Capers  
Pickled Cucumber, Pea Shoots*

**£5.50**

*Chicken & Roast Leek Terrine, Mixed Leaves, Poached Apple Chargrilled Bread  
Toffee Apple Puree*

**£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, Sauce Vierge*

**£15.00**

*Roasted Chicken Breast, Savoy Cabbage, Baby Carrots, Garlic Emulsion  
Herb Crushed Potatoes, Red Wine Jus*

**£13.00**

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

**£15.00**

*Seared Loin of Lamb, Fondant Potato, Pumpkin Puree, Swede  
Tenderstem Broccoli, Mint Jus*

**£17.00**

*Portavogie Crab Tagliatelle, Garlic, Chilli, Peas, Spring Onions  
Lemon, Pea Shoots*

**£15.00**

### *Extra sides*

*Parmesan Fries, Vegetables, Mash, Fries, Blue Cheese & Walnut Salad*

**£3.00**

*Some of our dishes may contain traces of NUTS, GLUTEN, DAIRY  
If in doubt please ask a member of staff*