

## dinner menu

### simply start

<b>soup of the day</b>	3.95
<b>bruschetta</b> (ve, df) tomato bruschetta with Italian herbs	4.95
<b>roasted asparagus</b> (ve, gf) with caramelised shallot dressing	5.50
<b>pan seared scallops</b> served on a lobster ravioli with a lemon drizzle	7.50
<b>crostini of mushroom</b> (v) in a white wine, garlic and cream sauce	4.95
<b>duck liver and cointreau pate</b> with red onion chutney	6.50
<b>arancini</b> (v) delicious rice balls stuffed with mozzarella and parmesan with a tomato sauce	5.50

local produce is carefully sourced  
when ever possible

dishes are cooked to order  
and our chef is happy to cater for any  
dietary requests

V = vegetarian    Ve = vegan

Gf = gluten free    Df = dairy free

gluten free:-  
a gluten free diet involves a  
complete avoidance  
of all foods made from or containing  
wheat, rye, barley and usually oats

### simply follow

<b>pot roasted chicken</b> with an apricot and soy glaze and medley of vegetables and potatoes	12.95
<b>rack of lamb</b> (gf) on porcini mushrooms, madeira jus and served with vegetables and a fondant potato	15.50
<b>char grilled aberdeen angus sirloin steak</b> (gf) served with onion rings, mushrooms, tomato, herb butter and a choice of potatoes or fries * minus onion rings	16.95
<b>slow roast pork belly</b> (df gf) with honey, apple and chorizo sauce served with vegetables and potatoes	14.95
<b>pan fried seabass</b> (gf) with saffron and pine nut butter served with a medley of vegetables and sweet potato mash	14.95
<b>vegetable &amp; butterbean bourguignon</b> (ve, df) served with rosemary potatoes	10.50
<b>wild mushroom risotto</b> (v) with toasted pine nuts	10.50
<b>seafood linguini</b> in a white wine and garlic bisque	12.95
<b>simply red legendary burger</b> char grilled aberdeen angus beef burger, served with onion rings, salad and hand cut fries	9.50
<b>tempura battered haddock</b> served with salad, fries and homemade tartare sauce	9.50

### simply finish

<b>raspberry poached pear</b> (v, gf) with dark chocolate shavings	5.50
<b>sticky toffee pudding</b> (v) with a homemade vanilla ice cream	5.50
<b>dark chocolate praline</b> (gf) on a pool of raspberry coulis	5.50
<b>homemade crepes</b> (v) with caramelised bananas and banoffe sauce	5.50
<b>simply vegan yoghurt sorbet</b> (ve, gf, df) with a nutty caramel crumble	5.50