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⇒ STARTERS ⇐

Soup of the Day £5.00  
Fish Soup, Rouille & Croutons £7.00  
Grilled Goats Cheese, Persillade, Confit Heritage Tomatoes £6.00 (V)  
Buffalo Mozzarella, Olive Tapenade and Rocket £7.50

Beetroot Cured Salmon, Lemon Crème Fraiche £7.00  
Bayonne Ham, Celeriac Remoulade £6.50  
Steamed Scottish Mussels £6.00  
Chicken Liver Parfait with Crispy Bread £7.00  
Summer Salad £5.50

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⇒ TARTS ⇐

KETTNER'S Tart of the Day  
£6.50 Starter  
£9.50 Main

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⇒ MAIN COURSES ⇐

Fishcakes, Pease Pudding, Shrimp Butter £11.50  
Crisp Sea Bass, Selected Yorkshire Rhubarb & Minted Peas £15.50  
Roast Cod, Apple & Potato Gratin, Grain Mustard Sauce £14.50  
Crisp Duck Confit, Sarladaise Potatoes, Rosemary Jus £14.00  
Pea & Fennel Risotto £11.50 (V)  
Tagliatelle with Wild Mushrooms £12.50 (V)  
Galloway Longhorn Burger, House Cut Chips £12.50  
Beef Bourguignon, Mashed Potatoes £16.00  
Free Range Corn Fed Chicken, Tarragon Jus, Yukon Gold Carrots £15.00  
31 Day Angus Pole Cross Sirloin Steak, House Cut Chips & Béarnaise 7oz £18.50, 10oz £21.50

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⇒ SIDE PLATES ⇐

New Potatoes  
House Cut Chips  
Mash  
Rocket & Parmesan Salad  
Simple Salad  
Green Vegetables

ALL £4.00

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⇒ PUDDINGS ⇐

Chocolate Amaretti Torte £7.00  
English Strawberry Pavlova £6.00  
Chocolate Fondant, Pistachio Ice Cream £7.00  
Triple Chocolate Mousse 6.00  
Crème Brûlée £6.00  
Homemade Sorbets and Ice Creams £6.00  
Artisan Cheese Board £8.00

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⇒ TARTS ⇐

Lemon Tart, Crème Fraiche  
Strawberry Tart, Crème Chantilly  
Raspberry Tart, Crème Chantilly  
Bakewell Tart, Clotted Cream  
Peach Tart, Crème Chibouste  
£6.00