

Seasonal SPECIALS

LAMB RUMP WITH ROASTED MEDITERRANEAN VEGETABLES

Served with couscous & a redcurrant jus 22.00

HERITAGE TOMATOES & MOZZARELLA SALAD

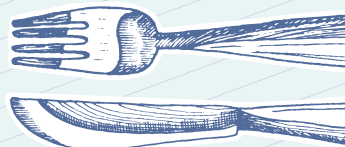
With pesto drizzle & fresh basil (V) 16.00

MISO & SESAME SALMON & RICE NOODLES

Steamed salmon on tossed noodles with chilli, red pepper, carrot & coriander & a wedge of lime 18.00

SMOKY BEAN & ROASTED VEGETABLE CHILLI

With a red chilli garnish & served with brown rice & crispy tortilla strips (V) (Ve) 15.00



Seasonal DESSERTS

SUMMER PUDDING

Served with clotted cream (V) 6.00

CHOCOLATE & CHERRY VEGAN PUDDING

A rich, gluten-free chocolate pudding laced with pitted Amarena cherries & served with fruit compote (V) (Ve) 6.00

Food allergies and intolerances: If you suffer from an allergy or food intolerance please let us know before ordering. An information pack is available from your host in the restaurant, listing the allergenic ingredients used in our menu. Please note that our kitchen and food service areas are not nut free or allergen free environments. (V) is suitable for vegetarians. (Ve) is suitable for vegans. All weights are approximate before cooking. All prices are inclusive of VAT at the current rate. A discretionary 12.5% service charge will be added to your bill.

thistle

HAPPY HOUR

Join us in the bar
for brilliant deals
on beer and wine
from 5-7pm. Cheers!

6 bottles beer
20.00

2 glasses house wine
9.00



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