

BOOK A TIME  
FROM 6PM UNTIL 8PM  
PRE-ORDER

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MAINS

SYMBOLS  
KEY

 Vegetarian

 Vegan

 Gluten Free

 Lacto Free

 Dish can be adapted to fit dietary requirement if requested.

DESSERTS

1 COURSE: £17 | 2 COURSES: £23 [ Plus any Supplement ]

Please note that some dishes may have price supplements due to the current inflationary economic climate.

   **BOBOTIE [PH: {BU'BOW-TEE}]**

With rice and mango chutney.

[ Popular Traditional South African dish of curried beef mince with a creamy egg style topping ]

 **MAPLE GLAZED PORK BELLY**

With gratin potatoes and roasted vegetables.

 **LIGHT 'N' CRISPY BATTERED HADDOCK**

With chips and mushy peas.

**OFFICER'S HOOKOO [ Zimbabwean word for chicken ] & MEALIE BAKE**

With mixed salad.

[ Two roasted chicken thighs with a dry mixed herbs and spices rub & a baked corn/polenta slice ]

 **PAN-FRIED BARNESLEY LAMB CHOP**

With chips, grilled tomato, mushrooms, onion rings and mint sauce.

  **BUCCLEUCH STEAK PIE**

With chips and vegetables of the day.

  **HARISSA VEGETABLE & BEAN BAKE**

(Beetroot, jack fruit, aubergine, courgette, pepper, red onion, tomato)

Topped with roasted cauliflower.

Served with celeriac and apple slaw on the side.

**B**

  **'LEKKER' MALVA PUDDING**

With ice-cream or custard.

[ South African dessert similar to a sticky toffee pudding crossed with a syrup sponge ]

  **AFFOGATO DI BUCC**

Vanilla ice-cream, espresso syrup and hazelnut praline.

  **CHOCOLATE BROWNIE**

With peanut butter ice-cream.

**APPLE PIE BAKLAVA STYLE**

With vanilla ice-cream.

 **CHEESEBOARD, CRACKERS & PRESERVES [£3.50 SUPP]**

Selection of artisan cheeses from the surrounding region.

( Nettle cheese | Black Dub Blue | Smoked Brie | Eden Chieften )

 **VARIETY OF ICE-CREAMS & SORBETS**

(Sauces Available – Raspberry | Strawberry | Chocolate | Toffee)