



## ***2 course lunch - £17.50***

### **Starters**

#### ***Chef's Soup of the Day***

*Served with bread and butter (ask server for dietaries) 1,2,5*

#### ***Fresh Scottish Mussels***

*In a white wine and cream sauce with crusty bread and butter (Gf opt) 1,2,4,5*

#### ***Pork & Stornoway Black Pudding Terrine***

*With toasted bread, crispy bacon and apple chutney 1,2,14*

#### ***Roasted Pepper, Caper & Basil Bruschetta***

*Toasted bread topped with crispy artichokes finished with basil oil (V, Ve opt, Gf opt, Df opt) 2,14*

### **Main Courses**

#### ***Beer Battered Fish & Chips***

*Fresh local haddock in beer batter served with skin on fries & homemade tartar sauce (Df opt) 1,2,3,5,7*

#### ***Homemade Beef Burger***

*Served on a toasted bun topped with lettuce, tomato, red onion & gherkins with skin on fries (Gf opt) 1,2,5,7,12,14*

#### ***Chef's Macaroni Cheese***

*Chef's homemade macaroni cheese served with skin on fries (V opt) 1,2,5,7*

#### ***Encore's Bangers and Mash***

*Served with mash, caramelised onions finished with a wholegrain mustard gravy 1,2,5,12*

**IMPORTANT INFORMATION** – All of our food is prepared in a kitchen where allergens are present. Please speak to your server before ordering

V-vegetarian      Ve-Vegan      Df-Dairy Free      Gf-Gluten free  
Allergens- 1) celery 2) wheat gluten 3) fish 4) molluscs 5) milk 6) crustaceans 7) eggs 8) nuts      9) peanuts 10) soya 11) sesame seeds 12) mustard 13) lupin 14) sulphur dioxide (sulphites)