

DINNER MENU

Starters

Roasted Squash, Smoked Paprika Soup, Sourdough Croutons **Vg**Corn & Split Pea Chowder **Vg**Leek & Potato Soup **Vg**

Port & Brandy Chicken Liver Pâte, Balsamic Red Onions, Oatcakes Melon, Parma Ham, Honey Drizzle **GF** Smoked Mackerel Pâte, Apple & Maple Syrup, Artisan Crackers Crayfish, Prawn, Radicchio Salad **GF** Smoked Salmon, Lemon & Herb New Potato Salad, Tzatziki **GF**

Courgette, Tomato, Olive, Mozzarella Tart ${f V}$

Blackberry, Beetroot, Goats Cheese Salad V

Crumbled Blue Cheese, Poached Pear, Rocket, Walnut V – Vg alt available

Gnocchi, Napoli Sauce, Basil **Vg**

Deconstructed Gazpacho Bruschetta **Vg**

Mains

Lemon & Herb Chicken Supreme, Tarragon Cream Sauce Chicken Balmoral, Peppercorn Sauce Chicken, Black Pudding & Apple, Cider Cream Sauce Slow Cooked Steak & Ale, Puff Pastry Lid Beef, Silverskin Onion, Red Wine Casserole **GF**

Chicken, Red Pepper & Olive Cacciatore **GF**

Shin of Beef, Red Wine Jus (£2.00 supplement) **GF**

Lamb, Sausage, Bean Cassoulet (£2.00 supplement) GF

French Trimmed Lamb Cutlets, Brioche Herb Crust (£3.00 supplement) Smoked & Spicy Fish Pie (£2.00 supplement)

Oven Roasted Salmon, Lemon, Caper & Parsley Butter Sauce (£2.00 supplement) **GF**

Three Cheese Penne, Herbed Crumb V Beetroot & Red Onion Tarte Tatin Vg Egg Plant & Chick Pea Stew **Vg GF**Burnt Artichoke, Roasted Garlic, Morel Mushroom Risotto **Vg GF**

Roast Root Vegetable Pie Vg

All Served With A Choice Of Potatoes & Seasonal Vegetables

Desserts

Lemon Meringue Pie, Raspberry Coulis Apple & Cinnamon Bake, Whipped Cream Cherry & Frangipane Tart
Raspberry, White Chocolate Roulade, Seasonal Berries Carrot & Pistachio Cake Vg
New York Style Cheesecake Vg Available & GF Available
Chocolate Fudge Cake, Vanilla Custard Vg Available & GF Available Fresh Fruit Salad Vg
3 Scottish Cheese Selections, Chutney, Grapes and Oaties (£2.50 Supplement)