

This is not a set priced menu, all items ordered will be charged individually.
If you would like a set 2/3 course price per person for your chosen menu then this can be arranged prior to your booking

Lunch

Parties of 12 and over please choose 5 starters, 5 main courses and 5 desserts
Menus can be typed with or without prices and with a heading of your choice

Starters

1. Button Mushrooms, Garlic Cream Sauce, Mozzarella Glaze, Wholemeal Crusty Bloomer (v)
£6.75
2. Chicken Liver Pâté, Red Onion Chutney, Oatcakes
£6.75
3. Red Thai Spiced Fishcake, Dressed Salad, Soured Cream Dip
£6.75
4. Fanned Melon, Pineapple and Berry Compote with Raspberry Sorbet and Fruit Coulis (v)
£6.75
5. Chicken Caesar Salad, Gem Lettuce, Croutons, Caesar Dressing, Parmesan Shavings
£6.75
6. Homemade Soup of the Day served with Crusty Bloomer
£4.95
7. Salmon, Prawn and Crayfish Parfait, Apricot and Walnut Chutney served with Seeded Flatbread
£6.95
8. Tower of Macsween Haggis, Mashed Potato, Turnip Puree with Rich Jus
£6.75

Desserts

1. Melon, Pineapple, Berry Compote, Fruit Compote, Strawberry Ice-Cream
£6.75
2. Lemon Posset, Coconut Ice-Cream, Home-baked Shortbread
£6.75
3. Eton Mess, Raspberry Coulis, Raspberry Ripple Ice-Cream
£6.75
4. Homemade Profiteroles filled with Chantilly Cream, Vanilla Ice-Cream
£6.75
5. Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice-Cream
£6.75
6. Cheese Platter – Brie, Blue Cheese and Cheddar with Grapes, Apple and Celery
£6.95
7. Ice-Cream Coupe – Vanilla Ice-Cream, Whipped Cream, Toffee Sauce
£3.95

Tea or Coffee with Chocolate Mint Crisps
£2.50

Main Course

(Unless otherwise stated all are served with Chef's choice of Seasonal Vegetables and Potatoes)

1. Pan Fried Chicken Breast, Diane Sauce with Roast Root Vegetables
£11.25
2. Fillet of Salmon, Sautee Vegetables, Creamy Mash, Veronique Sauce
£11.25
3. Homemade Steak and Ale Pie topped with a Light Puff Pastry
£11.25
4. Red Thai Spiced Fishcakes, Salad, Fries, Sour Cream Dip
£10.75
5. Moroccan Lamb and Red Pepper Tagine served with Basmati Rice and Mini Naan Bread
£11.25
6. Beef Lasagne, Cheddar and Mozzarella Glaze, Salad, Garlic Ciabatta
£10.75
7. Mixed Bean and Chickpea Chilli, Basmati Rice, Garlic & Coriander Flatbread (v)
£10.50
8. Slow Cooked Leg of Aromatic Duck, Orange and Star Anise Jus
£11.25
9. Macaroni Cheese, Cheddar and Mozzarella Glaze, Salad, Garlic Ciabatta (v)
£10.50
10. Smoked Haddock Mornay in Cream Sauce Glazed with Cheddar Cheese
£11.95
11. Vegetable Lasagne, Cheddar and Mozzarella Glaze, Salad, Garlic Ciabatta (v)
£10.75
12. Sea Bass Fillets, Sautéed Vegetables, Pesto, Tomato & Basil Sauce
£12.50

13. Mature 8oz Scotch Sirloin Steak Garni – served with Tomato, Mushroom, Onion Rings,
Fries and a Diane Sauce
£19.95

14. Traditional Salad – Dressed Leaves, Peppers, Cucumber, Tomato, Onion, House Slaw, Pasta Salad
Coronation Chicken ~ £10.95
Prawn Marie Rose ~ £11.50
Honey Roast Ham and Pineapple ~ £10.95
Parma Ham and Melon ~ £11.50