

Starters

Soup of the Day (V)
with fresh homemade crusty bread

Haggis and Black Pudding Stack
served with a cranberry and red wine compote

Pan Fried Scallops (G)
served with wilted spinach and crayfish butter

Breast of Wood Pigeon (G)
wrapped in Parma ham with a plum and port compote

Sweet Melon and Parma Ham (G)
sweet cantaloupe melon with salty Parma ham

Main Courses

Game Casserole (G)
a selection of local game slow cooked with seasonal vegetables
and red wine finished with dark chocolate

Pan cooked monkfish (g)
with samphire and a baby clam and lemon dill butter

Breast of Chicken (G)
with spinach and a white wine, sage butter

Wild Mushroom & Asparagus Stroganoff (G) (V)
with a timbale of basmati rice

Rack of Lamb (G)
with asparagus and a creamy mint sauce

Desserts

Trio of Sorbet (G) (V)
selection of raspberry, orange and lemon sorbet

Sticky Toffee Pudding (V)
with homemade toffee sauce and vanilla ice cream

Rice Pudding and Jam (V)
chefs' recipe rice pudding with a spoon of local jam

Apple and Raspberry Crumble (V)
with a scoop of vanilla ice cream

After 8 Ice (G) (V)
vanilla ice cream with crème de menthe and a dark chocolate sauce

Please note this is a sample menu and is subject to daily changes. (G) Gluten Free (V) Vegetarian, please ask us about allergens.