## Lunch Menu 2024 £31.50 pp

Chef's Soup of the Day

Honey Glazed Goats Cheese Salad with Baby Beetroot, Walnuts and Citrus Dressing VGF

Pâté Maison served with Cumberland Sauce and Handmade Oatcakes <sup>A</sup>

Classic Prawn Cocktail A



Homemade Beef Steak Pie Skin on Chips and Garden Peas

Blackened Cajun Salmon with a Mango, Coriander and Red Onion Salsa and Steamed Rice GF

Classic Caesar Salad served with Bacon and topped with Grilled Butterfly Chicken Breast A

Mushroom and Leek Tartlet with Seasonal Leaves and Potato Salad  $^{\nu}$ 



Chocolate Cheesecake served with Fresh Cream and Raspberry Coulis  $^{\nu}$ 

Vanilla Panna Cotta with Blueberry Compôte and Biscotti <sup>A</sup>

Warmed Apple Pie with Crème Anglaise and Vanilla Ice-cream  $^{\nu}$ 

Scottish and Continental Cheese Plate with Crackers and Red Onion Chutney <sup>A</sup>



Coffee or Tea

Sample menu subject to seasonal changes