

Private Dining Menu 2026

£36.50 pp

Chef's Soup of the Day

Honey Glazed Goats Cheese Salad with Baby Beetroot, Walnuts and Citrus Dressing ^{VG}

Chicken Liver Parfait with Cumberland Sauce and Handmade Oatcakes ^A

Classic Prawn Cocktail



Homemade Beef Steak Pie served with Skin on Chips and Graden Peas

Grilled Fillet of Salmon with Lemon and Parsley Butter with Gratin Dauphinoise

Pan Seared Suprême of Chicken wrapped in Bacon with a Mushroom and Red Wine Sauce

Grilled Halloumi Salad ^{VG}

Curly Endive, Rocket, Candied Walnuts, Cranberries with Honey and Mustard Dressing



Chocolate Profiteroles with Fresh Cream ^V

Warmed Apple Pie with Crème Anglaise and Vanilla Ice-cream ^V

Chocolate Cup filled with Belgian Chocolate Ganache ^V

Scottish and Continental Cheese Plate with Crackers and Red Onion Chutney ^A



Coffee or Tea

Menu Subject to Seasonal Change

Our food is prepared in a kitchen with nuts and other ingredients not specified. Full Allergen Information is available.

GF – Gluten Free, V – Vegetarian, VG – Vegan, A – Gluten Free Adaptable, please advise on ordering

Should you Wish to Book a Private Room for your Event
A Room Hire Charge would be Applicable

**** Why not add a Sirloin Steak Option to Your menu ****

Please advise if this is something you wish

*** * 8oz Sirloin Steak Garni with Garlic and Herb Butter served with French Fries * ***
(£6.00 supplement)