

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 ^{VGF}

Chicken Liver Parfait with Cumberland Sauce and Handmade Oatcakes ^A

Tiger Prawn Cocktail ^{GF}



Homemade Beef Steak Pie

Grilled Fillet of Salmon with Lemon and Parsley Butter ^{GF}

Pan Seared Suprême of Chicken wrapped in Bacon served Peppercorn Sauce ^{GF}

Butternut Squash, Sweet Potato and Chickpea Curry with Basmati Rice and Naan Bread ^{VG}

** Chef's Selection of Vegetables and Potatoes **



Chocolate Profiteroles with Fresh Cream ^V

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

Limoncello and Raspberry Posset with Biscotti

Scottish Cheese Plate with Crackers and Red Onion Chutney ^A



Coffee or Tea

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

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