

# Lunch Menu 2025

£34.00 pp

Chef's Soup of the Day

Honey Glazed Goats Cheese Salad with Baby Beetroot, Walnuts and Citrus Dressing <sup>VGF</sup>

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

Classic Prawn Cocktail



Homemade Beef Steak Pie Skin on Chips and Garden Peas

Blackened Cajun Salmon. Mango, Coriander and Red Onion Salsa and Steamed Rice <sup>GF</sup>

Classic Caesar Salad served with Bacon and a Grilled Butterfly Chicken Breast <sup>A</sup>

Mushroom and Leek Tartlet with Seasonal Leaves and Potato Salad <sup>V</sup>



Chocolate Cheesecake served with Fresh Cream and Raspberry Coulis <sup>V</sup>

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

Warmed Apple Pie with Crème Anglaise and Vanilla Ice-cream <sup>V</sup>

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



Coffee or Tea