

Appetisers and Sharing Board

(V) Selection of Olives, Baby Tomatoes and Garlic Bread	6.50
(V) Selection of Warm Breads with Balsamic Oil	5.20
Garlic Bread topped with Cheddar Cheese and Chorizo	4.80
The Deli Board to Share	23.00
Selection of Cured Meats, Homemade Chutney, Baked Camembert, Chillies and Warm Breads	
Oven Baked Camembert (V)	8.90
Served with Warm Bread, Carrot and Celery Sticks	

Starters

Soup of the Day	6.20
Served with Warm Bread Roll and Butter	
Savoury Board	8.00
Selection of Cured Meats, Homemade Chutney, Gherkins, Olives and Marinated Chillies	
Chicken, Red Pepper and Gin Pate	7.80
Served with Chutney and Warm Bread	
Fantail of Seasonal Melon	7.20
(V) Served with Fresh Fruit and Sorbet	
OR	
Served with Parma Ham	8.20
Mushrooms with Chorizo Sausage and Baby Tomatoes	8.20
In a Garlic Cream Sauce served with Garlic Herb Bread	
Haggis, Swede and Mash Filo Parcel	8.20
Served with Carrot Chutney and Plum and Ginger Jus	
Smoked Salmon Cornets	9.00
Centred with Cream Cheese set on Rocket Leaves	
Warm Goats Cheese Tart	8.00
Filled with Caramelised Onion Chutney, set on Rocket and Baby Tomatoes	

Fish may contain bones

Any one of these dishes may contain one or more of the 14 allergens

Vegetarian, Gluten Free and Special Dietary Menus available on request - please ask your server

Main Courses

Steak, Ale and Mushroom Pie topped with Puff Pastry	18.00
Served with Creamed or Chipped Potatoes and Seasonal Vegetables	
Chicken or Quorn Tikka Masala Curry (V)	17.00
Served with Rice, Naan Bread and Natural Yoghurt	
Gourmet Wagyu Beef Burger	17.50
Topped with Bacon and Camembert, served with Battered Onion Rings, Relish and Chipped Potatoes	
(V) Homemade Beetroot, Fennel, Apple and Dill Burger	17.50
Topped with Camembert, served with Battered Onion Rings, Relish and Chipped Potatoes	
Baked Salmon	18.00
With a Pesto Topping served with Rice and Green Beans	
Beer Battered Haddock	18.00
Served with Chipped Potatoes, Garden Peas and Homemade Tartar Sauce	
Lamb Chump Steak (Served Medium)	19.00
Set on Potatoes, served with Seasonal Vegetables and a Rich Rosemary Jus	
Pan Fried Seabass	21.00
Set on Lemon and Stem Ginger Stir Fried Vegetables with Sweet Potato and served with a Mango Dressing	

Main Courses

Chicken Balmoral stuffed with Haggis wrapped in Bacon	23.00
Served with a Brandy and Pepper Sauce, Seasonal Vegetables and Potatoes	
Pheasant Supreme centered with Chestnut and Cranberry stuffing wrapped in Bacon	23.00
Served with a Red Wine, Plum and Pine Nut Jus with Seasonal Vegetables and Potatoes	
Sirloin Steak	28.00
Served with Tomato, Mushrooms, Battered Onion Rings and Chipped Potatoes	
Add 2 Fried Eggs	29.50
Dill, Spring Onion and Feta Cakes (V)	17.50
Served with Stir Fried Vegetables and a Sweet Chilli Sauce	
Vegetable Filo Pastry Parcel (V)	18.00
Parcel filled with Cheese and Vegetable Ragout, served with Seasonal Potatoes and a Provençale Sauce	
Herb Pancakes (V)	17.50
Filled with Spiced Vegetables, served with a Lime Butter and served with Seasonal Vegetables and Potatoes	

Side Orders

Battered Onion Rings	3.50
Chipped Potatoes	3.75
Side Salad	3.50
Garlic Bread	3.50
Bread Roll Basket	3.50

Sauces

Brandy and Pepper	3.50
Blue Cheese	3.50
Béarnaise	3.50

Sweets

Fresh Fruit Platter	8.00
Served with a choice of Fresh Cream, Ice Cream, Sorbet or Natural Yoghurt	
White Chocolate Cheesecake	8.00
Served with Cream and Fresh Fruits	
Meringue Nest	8.00
Served with Fresh Cream and Fruits	
Sticky Toffee Pudding	8.00
Served with Ice Cream and Butterscotch Sauce	
Mixed Berry Steamed Pudding	8.00
Served with Custard	
Fresh Fruit Ice Cream Sundae	8.00
Topped with Fresh Cream	
Selection of Ice Cream	8.00
Vanilla, Salted Caramel or Mint Chocolate Chip	
Selection of Cheese and Biscuits	9.00
Brie, Stilton, Cheddar and Smoked Cheese	

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