***Appetisers and Sharing Boards***

**Selection of Warm Breads served with Balsamic Oil (V)** 4.70

**Selection of Olives, Baby Tomatoes and Garlic Bread (V)** 6.50

**The Deli Board** 21.50

Selection of Cured Meats, Homemade Chutney, Baked Camembert,

Marinated Chillies and Warm Bread

**Oven Baked Camembert (V)** 8.00

Served with Warm Bread, Carrot and Celery Sticks

***Starters***

**Soup of the Day** 5.90

Served with Warm Bread Roll and Butter

**Savoury Board**  8.00

Selection of Cured Meats, Homemade Chutney, Gherkins, Olives, Marinated

Chillies and Warm Bread

**Chicken, Red Pepper and Gin Pate** 7.50

Served with Chutney and Warm Bread

**Fantail of Seasonal Melon**

Served with a choice of Fresh Fruit and Sorbet **(V)**  7.00

***or***

Served with Parma Ham 7.80

**Mushrooms with Chorizo Sausage and Baby Tomatoes** 8.00

In a Garlic Cream Sauce served with Garlic Herb Bread

**Haggis, Swede and Mash Filo Parcel** 8.00

Served with Carrot Chutney and Plum and Ginger Jus

**Smoked Salmon Cornets** 8.80

Centred with Cream Cheese set on Rocket Leaves

**Salmon and Chive Fishcakes** 8.00

With a Smoked Cheese Centre topped with Watercress

***Fish may contain bones***

***Main Courses***

**Steak, Ale and Mushroom Pie topped with Puff Pastry** 16.50

Served with Creamed or Chipped Potatoes and Seasonal Vegetables

**Wagyu Beef Burger** 16.50

Topped with Bacon and Camembert served with Battered

Onion Rings, Relish and Chipped Potatoes

Add a Fried Egg 17.25

**Homemade Beetroot, Fennel, Apple and Dill Burger (V)** 15.50

Topped with Camembert served with Battered Onion Rings, Relish

and Chipped Potatoes

**Chicken *or* Quorn Tikka Masala Curry (V)** 15.50

Served with Basmati Rice, Naan Bread, Natural Yoghurt, Mango Chutney,

Chopped Tomatoes and Red Onion Compote

**Baked Cod**  16.00

Set on Creamed Potatoes, Asparagus served with a Tarragon and Mushroom Cream

**Beer Battered Haddock**  16.50

Served with Chipped Potatoes, Garden Peas and Homemade Tartar Sauce

**Chicken stuffed with Haggis** **wrapped in Bacon** 22.00

Served with a Whisky and Onion Sauce, set on Creamed Potatoes and served with Seasonal Vegetables

**Lamb Chump Steak (Served Med)** 16.50

Set on Creamed Potato and served with Seasonal vegetables and a Rosemary Sauce

**Pheasant Supreme centered with Chestnut and Cranberry stuffing** 24.50

**wrapped in Bacon**

Served with a Port, Plum and Pine Nut Jus with Seasonal Vegetables and Potatoes

***Fish may contain bones***

***Main Courses***

**Pan Fried Swordfish** 18.50

Set on Lemon and Stem Ginger Stir Fried Vegetables with Sweet Potato and

served with a Mango Dressing

**Sirloin Steak** 28.00

Served with Tomato, Mushrooms, Onion Rings and Chipped Potatoes

Add 2 Fried Eggs29.50

**Dill, Spring Onion and Feta Cakes (V)** 15.50

Served with Stir Fried Vegetables and a Sweet Chilli Sauce

**Vegetable Filo Pastry Parcel** **(V)** 15.50

With Goat’s Cheese, Brie, Cranberry and Vegetable Ragout, with Seasonal

Vegetables and Potatoes

**Green Herb Pancakes (V)** 15.50

Filled with Tagined Vegetables, served with Lime Butter, Seasonal Vegetables

and Potatoes

***Side Orders Sauces***

Homemade Battered Onion Rings 3.50

Chipped Potatoes 3.50

Side Salad 3.50

Garlic Bread 3.50

Bread Roll Basket 3.50

Seasonal Vegetables 3.50

Brandy and Pepper 3.50

Blue Cheese 3.50

Béarnaise 3.50

***Fish may contain bones***

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

***Sweets***

**Fresh Fruit Platter** 7.80

Served with a choice of Fresh Cream, Ice Cream, Sorbet or

Natural Yoghurt

**Raspberry Crème Brulee** 7.80

Served with Homemade Shortbreads

**Meringue Nest** 7.80

Served with Fresh Cream and Fruits

**Sticky Toffee Pudding**  7.80

Served with Butterscotch Sauce and Vanilla Ice Cream

**Mixed Berry Steamed Pudding** 7.80

Served with Custard

**Fresh Fruit Ice Cream Sundae** 7.80

Topped with Fresh Cream

**Selection of Ice Cream** 7.80

Vanilla, Salted Caramel or Mint Chocolate Chip

**Selection of Cheese and Biscuits** 8.50

Brie, Stilton, Cheddar and Smoked Cheese

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

***Beverages***

***Coffee***

Americano 3.00

Cappuccino 3.00

Single Espresso 2.00

Double Espresso 2.50

Cafetiere 2.90

Latte 3.00

Decaffeinated Coffee 2.90

***Liqueur Coffee***  6.75

**Irish** – Jameson’s Whiskey

**Irish Cream** – Baileys

**Gaelic** – Drambuie

**Scotch** – Whisky

**French** – Brandy

**Italian** – Amaretto

**Seville** – Cointreau

**Jamaican** – Dark Rum or Tia Maria

***Teas***  2.90

Traditional English Tea

Earl Grey Tea

Green Tea

Decaffeinated Tea

***Fruit Teas***  2.90

Peppermint

Pure Camomile

Lemon and Ginger

Other Flavour Teas may be available