

Appetisers and Sharing Board

(V) Selection of Olives, Baby Tomatoes and Garlic Bread	6.50
(V) Selection of Warm Breads with Balsamic Oil	4.70
The Deli Board to Share	23.00
Selection of Cured Meats, Homemade Chutney, Baked Camembert, Chillies and Warm Breads	
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 and Marinated Chillies	
Chicken, Red Pepper and Gin Pate	7.50
Served with Chutney and Warm Bread	
Fantail of Seasonal Melon	7.00
(V) Served with Fresh Fruit and Sorbet	
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, Cheese and Chive Fishcake	8.00
Topped with Watercress	

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	17.50
Served with Creamed or Chipped Potatoes and Seasonal Vegetables	
Chicken or Quorn Tikka Masala Curry (V)	16.00
Served with Basmati Rice, Naan Bread, Natural Yoghurt, Mango Chutney, Chopped Tomatoes and Red Onion Compote	
Gourmet Wagyu Beef Burger	17.00
Topped with Bacon and Camembert, served with Battered Onion Rings, Relish and Chipped Potatoes	
(V) Homemade Beetroot, Fennel, Apple and Dill Burger	16.00
Topped with Camembert, served with Battered Onion Rings, Relish and Chipped Potatoes	
(V) Dill, Spring Onion and Feta Cakes	16.50
Served with Stir Fried Vegetables and a Sweet Chilli Sauce	
Baked Cod	17.00
Set on Creamed Potatoes and Asparagus served with a Tarragon and Mushroom Cream Sauce	
Beer Battered Haddock	17.00
Served with Chipped Potatoes, Garden Peas and Homemade Tartar Sauce	
Lamb Chump Steak (Served Medium)	17.00
Set on Potatoes, served with Seasonal Vegetables and a Rich Rosemary Jus	
Pan Fried Seabass	18.50
Set on Lemon and Stem Ginger Stir Fried Vegetables with Sweet Potato and served with a Mango Dressing	

Main Courses

Chicken stuffed with Haggis 22.00
wrapped in Bacon

Served with a Whisky and Onion Sauce,
Seasonal Vegetables and Potatoes

Pheasant Supreme centered with 23.00
Chestnut and Cranberry stuffing
wrapped in Bacon

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) 16.00

Served with Stir Fried Vegetables and a
Sweet Chilli Sauce

Vegetable Filo Pastry Parcel (V) 16.00

Parcel filled with Cheese and Vegetable
Ragout, served with Seasonal Potatoes and a
Provençale Sauce

Green Herb Pancakes (V) 16.00

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 3.50

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 7.80

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

Blackberry and Vanilla 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 Ice Cream and Butterscotch
Sauce

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

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