



SAMPLE MENU

Sunday - Thursday Dinner

2 Course Dinner

£25.00

STARTERS

HOMEMADE CREAM OF LEEK AND POTATO SOUP (v)

(With garnish)

OAK SMOKED CHICKEN BREAST

(Served with a waldorf salad)

AVOCADO, TOMATO AND MOZZARELLA SALAD (v)

(With fresh basil vinaigrette)

DEEP FRIED BUTTERFLY KING PRAWNS

(Accompanied by a chilli jam)

BREADED BRIE WEDGES (v)

(Served with cranberry sauce)

CRAYFISH AND PRAWN COCKTAIL

(On a bed of crisp lettuce with a Marie Rose sauce)

SMOKED SALMON PLATTER

(Scottish smoked salmon, served with a salad garnish)

FOLLOWED BY

A Refreshing Locally Sourced Sorbet

(V) – Vegetarian Options

PLEASE NOTE – Gratuities have not been added and can be left at your discretion



SAMPLE MENU
Sunday - Thursday
Dinner

3 Course Dinner
£29.50

MAINS

PAN-FRIED DUCK BREAST

(Served with an orange and black cherry sauce)

CORNFED CHICKEN BREAST

(With a cream and Dijon mustard sauce)

LAMB SHANK

(On a bed of bubble and squeak)

PAN-FRIED CALVES LIVER

(Accompanied by an onion gravy with pancetta)

GRILLED WHOLE PLAICE CAFE DE PARIS

(With a rich butter based garnish of onions, garlic herbs, anchovies and spices)

MUSHROOM, CRANBERRY AND BRIE WELLINGTON (v)

(Puff pastry parcels filled with mushrooms, cranberry, brie, spinach and hazelnuts)

CHAR-GRILLED SIRLOIN STEAK MAISON GARNI

(Garnished with sautéed onions, tomato and mushrooms)

(£7.50 supplement)

All served with fresh seasonal vegetables

A SELECTION OF SWEETS FROM THE MENU

CHOICE OF COFFEE FROM THE MENU

(£3.50 supplement)

Head Chef: Andy Fraser



SAMPLE DINNER SWEET MENU

Chocolate and Almond Torte

Tiramisu

Profiteroles with Chocolate Sauce

Orange and Whiskey Treacle Tart

Choice of Ice Creams

Cheese and Biscuits

£3.50

For Coffee

May we suggest a glass of Taylor's 1st Estate Port to complement your cheese or chilled Red Muscatel to complement your dessert?