



A La Carte Lunch Menu

Starters

Home Made Soup Of The Day With A Warm Bread Roll. (v)	£5-00
Crab Gateaux With Diced Tomato, Basil & Avocado, Red Chilli Sauce.	£8-00
Smoked Salmon Tiger Prawn Pickled Cucumber Salad With Lime & Coriander Dressing.	£7-50
Coarse Pork Liver & Garlic Terrine With Apricot Chutney & Granary Toast.	£7-00
Scallops Wrapped In Bacon, Black Pudding & Balsamic Reduction. Starter/Main.	£9-50/£19-00
Portabello Mushroom, Stuffed With Stilton Cheese & Red Onion Cream Sauce, Fresh Rocket.	£6-50

Main Courses

Pan Fried Chicken Breast With Gruyere Cheese, Asparagus Spears & Balsamic Glaze & Crispy Bacon.	£16-50
Tomato, Basil Beetroot & Goats Cheese Open Pastry Tart With Pesto Dressing. (v)	£15-75
Grilled Sea Bass Fillet Upon Sundried Tomato Cous-Cous & Basil Pesto.	£18-00
Poached Smoked Scottish Haddock Upon Champ Potato With Whole Grain Mustard Cream Sauce & Poached Egg.	£17-00
Braised Lamb Shank With Garlic Mediterranean Herbs & Red Wine Sauce Served With Lemon Crushed Potato.	£17-50
Premium Scottish Fillet Steak & Hand Cut Thick Chips.	£22-50
Stilton Sauce – Peppercorn Sauce – Mushroom Sauce – Red Wine Sauce .	£2-50
Individual Egg Frittata With Roasted Peppers, Sweet Potato Herbs & Peas. (v)	£15-75
Five Spice Duck Breast Pan Fried Served With A Minted Balsamic Vinegar Orange Sauce and Buttered Potato Cake.	£18-50

Main Courses Are Accompanied By Seasonal Vegetables. (Specials Board Also Available)

Sides: Seasonal Vegetables - Mixed Salad - Thick Cut Chips - Tomato + Red Onion Salad
Marinated Green & Black Olives With Olive Oil & Balsamic Vinegar - New Potatoes

Thursday Night (Gourmet Night) 3 Course A La Carte Dinner £23-95*

*Excludes Fillet Steak, Optional Sirloin Steak