

# House Favourites and A La Carte

## Lunch & Early Evening

Until 6.45pm

---

### Starters

Soup of the Day with a Freshly Baked Roll (V, GFA)

Pork & Apple Terrine wrapped in Streaky Bacon,  
Beetroot Chutney, Hand made Oatcakes (GFA)

Risotto of Smoked Haddock and Garden Peas  
(Replace Haddock with Leek for Vegetarian option) (GF)

Trio of Scottish Puddings (Haggis, Black & white)  
Bacon & Tomato Chutney (GF)

Chicken Liver Parfait, Toasted Brioche  
and Caramelised Red Onion Chutney (GFA)

Confit Duck Leg & Poached Pear Salad, Walnut Vinaigrette (GF)

### Main Courses

Breast of Chicken, White Bean & Chorizo Casoulet  
Served with Chargilled Bruschetta (GF)

Beef Bourginogne with Creamed Mash (GF)

Vegetable Stroganoff,  
Pastry Lattice and Wild Rice (V,GFA)

Grilled Fillet of Salmon with Creamed Leeks,  
and Pommies Anna (GF)

Goats Cheese and Shallot Tarte Tartin with Ratatouille

Pork Shoulder stuffed with Haggis, Savoy Cabbage,  
Potato Puree and Cider Cream (GF)

### Desserts

Sticky Toffee Pudding with Vanilla Ice Cream

Lemon Tart with Raspberry Sorbet

Cinamon & Apple Rice Pudding

Individual Banoffee Pie

One Course £11.95

Two Course £15.95

Three Course £19.95