

Set Dinner Menu

£24.95

SOUP OF THE DAY

With warm roll

SCOTTISH COLD SMOKED SALMON

Creme fraiche & a lemon wedge

TATTIE SCONE NACHOS (V)

Topped with mild cheddar & homemade tomato salsa

GOATS CHEESE BON BONS

Toasted walnuts, wholemeal crostini & chive infused oil

CHICKEN SATAY STRIPS (Supplement 2.00)

With homemade tomato salsa

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CHICKEN GRAND-MERE

Creamy mash, Sautéed mushrooms, bacon & baby onions

With a red wine jus and chopped parsley

RED LENTIL CON-CARNE (V)

Roasted peppers, plum tomato & kidney bean with steamed rice

PAN FRIED SEA BASS

Garden pea, chive & spring onion risotto

48 HOUR SLOW COOKED FEATHER BLADE OF BEEF

With creamy mash, carrot puree, seasonal greens and smoked bacon jus

PULLED WHOLE ROASTED CHICKEN & CHORIZO HOTPOT

With garlic, onions, smoked paprika, baby potatoes and garden peas

ROAST GRESSINGHAM DUCK BREAST (Supplement 4.95)

Sweet potato fondant, roasted plum, stem broccoli & red wine jus

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TRIO OF SORBET

Prosecco mixed berry compote

CLASSIC BANANA SPLIT

Banana, whipped cream, vanilla ice cream & toffee sauce

DARK CHOCOLATE & ORANGE TART

With clotted cream & clementine syrup

PAVLOVA

With vanilla scented cream, red berries & crushed pistachio nuts