

Sample Menu 1

Homemade soup of the day served with crusty bread

Duck liver and port pate with spiced apple and plum chutney & mini oatcakes

Tian of Prawn Marie Rose, pickled cucumber served with a lemon and dill aioli

Wild mushrooms in a creamy garlic, white wine and parsley sauce served on toasted sourdough with a rocket pesto

Chicken breast stuffed with haggis wrapped in streaky bacon served with fondant potato, fresh vegetables and peppercorn sauce

Grilled salmon fillet with a basil crust, sunblushed tomato and spinach crushed potatoes, green beans and red pesto

Slow braised beef cheek, creamy garlic mash, red wine shallots, chestnut mushrooms and a red wine jus

Cauliflower, chickpea and sweet potato curry served with Jasmine rice and homemade garlic and coriander flatbread

Cheesecake of the day

Sticky toffee pudding served with butterscotch sauce and vanilla ice Cream

Lemon curd and raspberry Eton mess

A selection of ice creams

2 Course £21

3 Course £26