

Restaurant Menu

To begin

Artisan breads with olive oil, balsamic and butter **£3.25**
Homemade dips with sea salt & olive oil croutons **£3.25 each**
Black olive and anchovy tapenade • Basil pesto
Pickled red peppers • Smoked aubergine caviar

Starters

Soup of the day, served with slice of sourdough

Chicken liver parfait

pear, apple and thyme chutney, toasted brioche

Black Pudding Scotch egg

pickled red pepper

Roasted scallops (£2 supplement)

pea puree, crispy pancetta

Pea mousse

parma ham, lemon ricotta, croutons

Cured mackerel fillet

Pickled cucumber, pickled gooseberries, dill oil

Goats cheese arancini

red onion jam

Main courses

Pork belly

asian slaw, red Thai curry, fragrant rice

Seabass fillet

spinach, cherry tomato and basil pesto risotto

Breast of Chicken

baby leeks, baby onions, asparagus, chicken emulsion

Courgette flower

blue cheese risotto, red pepper puree, mushrooms

Salmon fillet

buerre noisette, jersey royals, samphire

Lamb Rump

celeriac pomme anna, kale

2 courses - £23.50/ 3 courses - £29.50

Great British Beef

18oz Chateaubriand for two	£30 per person	32oz Wing rib for two	£40 per person		
10oz Sirloin	£28.50	8oz Fillet	£36.00	10oz Rib eye	£27.00

All served with beef dripping chips, tomato, mushroom, watercress and herb butter

Sauces - £3.00

Peppercorn & Cognac

Béarnaise

Port & Stilton

Side dishes - £4.00

Beef dripping chips

Blue cheese mash potato

Mixed house salad

Garlic and cheese bread

Aged parmesan and truffle fries

Chantenay carrots

Rocket and parmesan salad

Asian Slaw

Sweet potato fries

Tender stem broccoli

Onion rings

Kimchee

Desserts

Berry Frangipane tarte

Raspberry Ripple ice cream

Sticky toffee pudding

Vanilla ice cream and toffee sauce

Rhubarb, ginger & orange trifle

Sherry sponge & vanilla custard

Selection of cheeses (£3 supplement)

Crackers, celery, chutney

Coconut rice pudding-Gluten & dairy free

berry compote, nut brittle

Apple crème brulee

Rosemary shortbread

Affogato (£1 supplement)

espresso, ice cream and a liqueur of your

Vanilla Panna Cotta

Strawberry, shortbread

Ice cream & sorbet available

Dessert Cocktails - £7.00

Brandy Alexander - Cognac, crème de cacao and cream with grated nutmeg

Espresso Martini - Kahlua, vodka and a double shot of espresso

Friar Tuck -Frangelico, Baileys and Tia Maria shaken with cream

Salted Caramel Martini – Vanilla, Baileys, caramel and salt

Teas and coffees

Americano £2.70 Caffé Latte £2.90 Flat white £2.90 Cappuccino £2.90
Espresso £2.25 Macchiato £2.50 Speciality teas £2.50 Liqueur coffee £4.95

After dinner brandy & Cognac

Courvoisier VS	£2.70	Calvados, Chateau du Breuil	£3.50
Remy Martin VSOP	£3.60	FDC, Solera Gran Reserve, Jerez	£6.20
Remy Martin XO	£11.00	Grappa Moscato,	£3.60

Wee malts

Old Pulteney, Wick 12 year old	£4.30	Lagavulin, Islay, 16 year old	£4.60
Auchentoshan, 12 year old	£4.00	Talisker, Skye, 10 year old	£4.00
Balvenie, Double Wood, 12 year old	£4.00	Dalwhinnie, Highland, 15 year old	£4.00
Jura, Origin, 10 year old	£4.30		

Liqueurs

Drambuie	£2.80	Frangelico	£2.70	Amaretto	£2.70	Chambord	£2.70
Baileys	£3.50	Tia Maria	£2.70	Kahlua	£2.70	Grand Marnier	£2.70
Benedictine	£2.70	Patron XO	£4.20	Cointreau	£2.70	Limoncello	£3.00