

# 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

### Pan seared scallops (£2 supplement)

black olive gnocchi, confit cherry tomatoes

### Pea mousse

parma ham, lemon ricotta, croutons

### Cured mackerel fillet

Pickled cucumber, pickled gooseberries, dill oil

### Mushroom and truffle arancini

truffle mayonnaise

## Main courses

### Pork belly

asian slaw, red Thai curry, fragrant rice

### Seabass fillet

spinach, cherry tomato and basil pesto risotto

### Breast of Chicken

macaroni cheese, poached egg, morel mushroom, broad beans

### Courgette flower

blue cheese risotto, red pepper puree, mushrooms

### Salmon fillet

buerre noisette, jersey royals, samphire

### Lamb Rump (£3 supplement)

heritage tomatoes, courgette fritter, black olive

**2 courses - £23.50/ 3 courses - £29.50**

## Great British Beef

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

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