

Restaurant Menu

Starters

White bean and vegetable broth (v)	£6.00
Pan fried Scottish scallops with split pea and crispy ham casserole	£9.50
Pan seared ducks liver on crispy puff pastry with creamed onion and red wine sauce	£7.00
Fresh smoked salmon and leek pie with hollandaise sauce	£7.50
Roast field mushroom filled with roasted vegetables, hazelnut crumble crust (v)	£6.75
Ham hock and prune terrine with girolles and coarse mustard dressing	£7.00
Poached pear in mulled wine with stilton mousse and fresh salad	£7.50

Mains

Braised rump of salt marsh lamb, root vegetables and mashed potato	£15.50
Breast of chicken filled with garlic butter, wrapped in breadcrumbs and served with salad and crushed potatoes	£12.50
Roast fillet of hake with red wine sauce, glazed button onions and mashed potatoes	£14.50
Pan seared Welsh sea bass, sautéed salsify, fennel and herb dressing	£16.00
Haunch of venison steak, celeriac mash, girolles and juniper berry sauce	£17.50
Pappardelle pasta tossed in herb butter with spinach, mozzarella and roast butternut squash (v)	£9.50
Wild mushroom risotto with poached egg and glazed parmesan (v)	£11.00

From the Grill

Rib-eye steak (aged for 28 days) from Dillon's farm in Ireland served with grilled vine tomatoes, chips and béarnaise sauce	£16.00
Lamb steak, sautéed new potatoes with onion, roast tomato and mint sauce	£13.75
10oz rib of rare breed Yorkshire pork with Savoy cabbage, mashed potatoes and grain mustard sauce	£12.75
Fillet of beef, béarnaise sauce and chips*	£22.50
8oz home made prime beef burger, cheddar cheese, pickled gherkins and potato chips	£10.00
Scottish organic salmon with rocket salad, tomato and herb dressing and sautéed new potatoes	£14.00

Puddings

Baked thin apple tart with toffee sauce (Please allow 20 minutes)	£5.50
White chocolate truffle	£5.50
Warm pancake with orange sauce and vanilla ice cream	£5.50
Rice pudding with poached plum	£5.50
Brown bread ice cream	£5.50
British cheese selection	£7.00
Tea and coffee selection	£3.50

* This dish is not included in any special promotion.

All prices are inclusive of VAT. An optional service charge of 12.5% will be added to your bill. Some dishes may contain allergens. If you have any food allergies, please ask a member of staff to make arrangements for you.

Side Orders

Creamed Savoy cabbage	£3.50
White curly endive and lamb's lettuce	£3.50
Roast root vegetable with coriander	£3.50
Potato chips	£3.50
Rich creamy mash	£3.50
New potatoes	£3.50

Matching Food & Wine Menu

Pan fried Scottish scallops with split pea and crispy ham casserole
Served with a glass of Berri Estates Un-oaked Chardonnay S.E. Australia 2006

Braised rump of salt marsh lamb, root vegetables and mashed potato
Savour it with a glass of Errazuriz Cabernet Sauvignon Chile, 2006

Rice pudding with poached plum
Enjoy it with a glass of glass of Château La Gironie, Monbazillac, 2005

2 courses – £31.00

3 courses – £35.00

Including tea or coffee

Set Menu

Starters

White bean and vegetable broth (v)

Pan seared duck livers on puff pastry with creamed onion and red wine sauce

Ham hock and prune terrine with girolles and coarse mustard dressing

Mains

Braised rump of salt marsh lamb, root vegetables and mashed potato

Scottish organic salmon with rocket salad, tomato and herb dressing, sautéed new potatoes

Breast of chicken filled with garlic butter, cooked in breadcrumbs and served with salad and crushed potatoes

Wild mushroom risotto and poached egg with glazed parmesan (v)

Puddings

Poached pear Eton mess with meringue cream and caramel sauce

Rice pudding with poached plum

Brown bread ice cream

Tea and coffee selection

2 courses – £19.50

3 courses – £25.00

Including tea or coffee

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