

DINNER MENU

STARTERS

Homemade soup of the day served with A crusty roll £5.95

> Wild mushrooms in garlic on Sour dough bruschetta £6.95

Smooth chicken liver parfait served with red onion Marmalade & a seasonal salad £6.95

Garlic & chilli king prawns Served with seasonal salad & lemon £7.45

Scottish smoked salmon served on a Potato & caper salad & beetroot £7.95

MAINS

Cashew nut & vegetable thai green curry Served with basmati rice & tzatziki dip £14.95

Crispy battered haddock served with pea puree, Hand cut chips & tartar sauce £14.95

Chicken breast served with garlic & Wild mushroom cream, potatoes & asparagus £14.95

Market fish of the day served on crushed potatoes, Vine tomatoes & sauce vergie £15.95

Venison sausages served on a wholegrain mustard mashed Potatoes & a red wine & red onion reduction £16.95

10oz Fillet steak served with Vine tomatoes, portabella Mushroom, hand cut chips & peppered Sauce £25.95

Accompaniments-Chips/Potatoes/medley of vegetables-£2.50

PUDDINGS

Lemon posset served with Homemade shortbread £5.95

Banana cake served with toffee sauce & vanilla ice cream £5.95

Homemade crumble of the day Served with crème anglaise £5.95

Assorted ice cream & sorbets £5.95

Selection of cheese & biscuits £6.95

Selection of Tea & Coffee £3



All fresh & locally sourced foods.