

Sunday Lunch Menu

2 courses £15.00

3 courses £17.50

***Selection of warm bread served with salted butter,
virgin olive oil, balsamic vinegar & pesto
£2.85 per person***

Starters:

Cream of roast Italian plum tomato & basil soup with a warm bread roll

*Tikka marinated chicken fillets, minted cucumber,
yoghurt dressing, tomato salad*

Black pudding, chorizo & bacon lardon salad

Garlic mushrooms with bacon lardons

*Twice baked goats cheese soufflé, pear, walnut & seasonal leaves,
beetroot vinaigrette*

*Warm continental pork & garlic sausage, crushed new potatoes,
soft poached egg, hollandaise sauce*

3 Oysters, red wine vinegar & shallots

*Black pudding potato cake with spring onion, horseradish,
soft poached egg & hollandaise sauce*

*Schezwan salt & pepper king prawns with sweet chilli,
& spring onion dipping sauce
(£3.50 supplement)*

Chicken liver parfait, with pear chutney, toasted brioche & a leaf salad

Fishcake with parsley sauce & seasonal leaves

*Spicy chicken fillets with red onions & cucumber in a warm pancake,
with a sweet chilli & spring onion dipping sauce*

Smoked haddock risotto, soft poached egg, hollandaise sauce, seasonal leaves

*Oak smoked Scotch salmon, herb leaf salad, creamed horseradish
(£2.50 supplement)*

*Hand dived Isles of Lewis scallop on sautéed black pudding with pea puree
(£2.00 supplement)*

Mushroom risotto with a baby leaf & parmesan salad

A discretionary service charge of 10% will be added to the bill

Main Courses:

*Roast breast of chicken, seasonal vegetables, roast potatoes,
Yorkshire pudding & rich meat gravy*

*Pan fried Spanish style chicken breast with cherry tomatoes, chorizo,
mixed peppers & basmati rice*

*Stir-fry strips of chicken in a peppered sauce, served with fresh chips
& seasonal vegetables*

*Pan fried 28 Days matured Scotch fillet steak,
fresh chips, tomato & sauté mushrooms*

(£7.50 supplement)

*Pan fried Scottish venison loin, sautéed black pudding, seasonal vegetables,
fondant potatoes, rich red wine jus*

(£5.00 supplement)

*Traditional roast sirloin of Scotch beef with Yorkshire pudding,
roast potatoes and seasonal vegetables*

Beef stroganoff with basmati rice

(£2.00 supplement)

*Steak burger made with prime rump steak, onions
& herbs, fresh chips, whisky & peppercorn sauce, seasonal vegetables*

*Char-grilled confit of duck leg, spring onion mashed potatoes
buttered savoy cabbage, honey & rosemary jus*

Sautéed scallops with spring onion & ginger, served on a spicy risotto

(£5.00 supplement)

Baked loin of Irish cod, seasonal vegetables, new potatoes, lemon beurre blanc

(£2.50 supplement)

*Roast fillet of smoked haddock, soft poached egg,
with hollandaise sauce, new potatoes & seasonal vegetables*

*Prime, Fresh Irish cod & chips, deep fried in dripping, with tartare sauce
& mushy peas*

Roast fillet of Scottish salmon, creamed leeks, new potatoes & merlot sauce

(£2.50 supplement)

*Fish pie, salmon, cod, prawns & smoked haddock, in a
leek and fish stock sauce, topped with mashed potato with chives*

Mushroom stroganoff with basmati rice

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Desserts

*Creamy Lancashire, red Leicester, Somerset brie
& mature Stilton, grapes & celery
cucumber pickle, walnut & sultana bread, selection of cheese biscuits
(£4.00 supplement)*

Rich rice pudding with mixed berry compote

Steamed sponge pudding with vanilla custard

*Warm banana sticky toffee pudding, butterscotch sauce
& vanilla ice cream*

Vanilla crème brulee

Eton mess

Mixed flavoured ice cream

Chocolate & drambuie cheesecake with seasonal berries

Warm bread & butter pudding with vanilla custard

Coffee, hot beverages & infusions:

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| <i>Fresh ground coffee</i> | £2.95 |
| <i>Espresso</i> | £2.50 |
| <i>Large espresso</i> | £3.00 |
| <i>Cappuccino</i> | £2.95 |
| <i>Café Latte</i> | £2.95 |
| <i>Hot chocolate</i> | £2.95 |
| <i>English breakfast tea</i> | £2.95 |
| <i>Earl grey tea</i> | £2.95 |
| <i>Green tea</i> | £2.95 |

*All hot beverages are served with homemade biscuits,
vanilla & chocolate fudge*

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