



Dinner Menu

Chef's Chicken Liver Parfait

herb leaf salad, balsamic reduction & plum chutney with mini oatcakes

West Coast Scottish Mussels (when available)

cooked in cider cream sauce, garlic, shallots & parsley served with homemade bread

Breaded Goats Cheese (V)

herb leaf salad & homemade red pepper chilli relish

Pan Seared Scottish Pigeon

smoked bacon risotto, woodland mushrooms & red wine jus

Homemade Soup of the Day

with a homemade roll

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Baked Fillet of Cod

butterbean & chorizo cassoulette with herb salad

Pan Seared Rack of Lamb

mustard herb crust, cooked pink carved & presented on homemade ratatouille & red wine jus

Crispy Oatmeal Chicken Breast

savoy cabbage, Stornaway black pudding mash & whisky cream sauce

10oz Ribeye Steak

*grilled vine tomatoes, buttered savoy cabbage & garlic mash
(£6 supplement)*

Creamy Garden Pea and Chantry Carrot Risotto (V)

garlic ciabatta & parmesan shavings

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Raspberry Shortcake Tower

whipped cream

Pear & Toffee Crumble

custard

Sticky Toffee Pudding

butterscotch sauce, vanilla ice cream

Tropical Fruit Meringue

fresh cream, fruit compote

Trio of Ice Cream

chef's speciality ice creams

all served with complimentary selection of freshly baked breads

Freshly Ground Coffee & Tablet

ONLY £26