

MENU

Starter

Chef's Homemade Broccoli and Blue Cheese Soup *(GF)*

served with a warm crusty bread roll *(GF available)*

Pave of Salmon *(DF)*

with chilli crab and coconut cake
finished with a dill oil dressing

Haggis Bon Bon

with crisp apple puree and a whiskey cream sauce

Mains

Roasted Breast of Chicken *(GF)*

with a leek and apricot farce, crushed new potatoes
seasonal vegetables and creamy chicken velouté

Oven Roasted Fillet of Cod *(GF)*

topped with Welsh rarebit
served with a tomato and chive salad

Baby Stuffed Peppers *(VG/GF)*

with rumbledethumps cake, aubergine crisp and red pepper essence

Desserts

Glazed Chocolate Brownie


with and Irish cream liqueur dressing

Sticky Toffee Cheesecake

with vanilla ice cream and Biscoff sauce

Tangy Lemon Posset *(GF)*

with Thai basil salad and candied lemon



Food Allergies and Intolerances

Should you have any concerns about a food allergy or intolerance, please speak with a member of our team.
Our kitchen is not a nut free kitchen, and some of our products may contain nuts.