

Examples from our daily specials board

Soups

Leek & Potato, Butternut Squash, Broccoli & Stilton, Tomato & Basil,
Carrot & Coriander, Mushroom, Potato & Asparagus

Starters

Roast Asparagus wrapped in Parma Ham with Green Salad & Parmesan Shavings
Baked Field Mushroom topped with chopped bacon & brie
Deep fried Camembert with sweet beetroot dressing
Pan fried King Prawns in citrus & chilli butter
Grilled Goats Cheese, Rocket & Tarragon Salad with Grapes

Mains

Duck breast, Guinness & orange sauce
Whole Sea Bass baked with lemon & lime
Fillets of Sea Bream grilled in lemon butter
Baked Salmon fillet topped with a pesto breadcrumb crust, red onion jam
Sautéed scallops with seafood gumbo rice
Spinach & ricotta ravioli, creamy pesto & pine nut sauce
Mediterranean vegetable lasagne (aubergine, peppers, courgette & tomato)
Steak Balmoral – Fillet steak on a bed of haggis, onion & whisky sauce
Chicken breast in a white wine, mushroom & creamy black pepper sauce
Cod Loin baked in a sweet chilli & garlic glaze
Tuna steak topped with tomato salsa & mozzarella
Venison Sausages, braised red cabbage

We braise our Lamb Shanks differently each time,
popular choices include red wine & rosemary, white wine & mint,
Green King IPA & thyme, Cider & oregano

Crumbles

Apple & Sultana, Peach & Pear, Toffee Apple & Banana

Ice Creams

Gingerbread, Pistachio, Crème Caramel, Plum & Apricot, White Chocolate

Coffees

Cappuccinos & Lattes flavoured with Hazelnut, Caramel or Vanilla