



Starters

Scallops

Pan fried scallops with champ potato finished with a mustard grain white wine sauce garnished with tomato, soya beans and coriander

Homemade Tomato Soup

served with a rustic bread roll and ganished with double cream and fresh chives (Vegan option available)

Smoked Salmon & Mackerel

sliced Scottish smoked salmon and mackerel pate with gherkins served on toasted rustic bread

Chicken Teriyaki

Teriyaki marinated chicken breast with cucumber ribbons, spring onions and toasted sesame seeds.

Mains

16oz T-Bone Steak

served with triple fried chips, grilled tomatoes, flat mushroom and onion bloomer and a choice of sauce – peppercorn, madeira, béarnaise

Lemon Sole

fresh lemon sole served with asparagus, roasted baby potatoes, slow roasted tomatoes and a pesto white wine sauce

Salmon & Wheatberry Salad

grilled salmon served on a bed of vegetables and wheatberry and garnished with a balsamic glaze

Roast Chicken (Vegan option available)

served with roasted baby potatoes, seasonal vegetables and gravy

Sweet Potato & Spinach Curry

spinach and chickpea curry, cauliflower & pomegranate rice and chapati (VG)

Desserts

Blueberry Prosecco Cake

Served with lemon sorbet and raspberry coulis (VG)

Luxury Chocolate Brownie

Rich chocolate brownie topped with ice cream, almond granola and chocolate sauce

Salted Caramel Bar

served with vegan ice cream and chocolate sauce. (VG)

Cheese Plate

stilton, mature cheddar, camembert served with an apricot & ginger chutney, grapes, celery and Carrs water biscuits

*Menu is subject change