

## A LA CARTE (available from 12pm)

### SPECIAL OFFER – A LA CARTE MENU ONLY

2 COURSES FOR £13.95 3 COURSES FOR £17.95

## STARTERS

Soup with farmhouse bread *(g)(d)(VEGETARIAN)* £4.95

Duck liver parfait with toasted brioche, apple and beetroot chutney *(g)(e)(d)(s)* £5.95

Confit chicken and duck leg terrine with spiced date puree *(g)(s)(m)* £5.95

Cod brandade with pickled shallots, sourdough crisps and dill oil *(f)(d)(s)* £5.95

Pea gazpacho with crispy poached egg, truffle oil and pea shoots *(s)(e)(g)(d)* (VEGAN option available) £5.95

## MAIN COURSES

Roast chicken supreme with potato terrine and summer vegetables *(d)(s)* £11.95

Scottish sea trout with bulgur wheat, samphire and mussel cream sauce *(f)(d)(s)(mo)(g)* £11.95

Seafood linguine with garlic and tarragon cream *(d)(f)(g)(sf)(mo)(e)(s)* £11.95

Lamb neck with crushed potatoes, roasted courgette, caper and green olive jus *(d)(s)* £11.95

Roasted carrot and hazelnut risotto with candied hazelnuts and carrot crisps *(c)(n)* (VEGAN) £11.95

## DESSERTS

Summer berry cheesecake with fresh raspberries and watermelon sorbet *(d)(g)* £5.95

Dark chocolate pudding with cherry compote and coconut ice cream *(d)(e)(g)* £5.95

Apricot tart tatin with vanilla ice cream and chopped pistachio nuts *(d)(g)(e)(n)* £5.95

Salted caramel panna cotta with spiced ginger sponge and praline crumb *(d)(g)(e)(n)* £5.95

Selection of ice cream and sorbet *(d)(e)* £4.95  
(VEGAN option available)

## SIDE ORDERS

(available from 12pm) £3.95

Hand cut rooster chips

Pommes frites

Herb crushed potatoes *(d)*

Seasonal vegetables *(d)* (VEGAN option available)

House salad (VEGAN)

## LIGHT BITES/ SALADS (available from 12pm)

(NOT INCLUDED IN 2 OR 3 COURSES SPECIAL OFFER)

Chargrilled sriracha chicken salad with avocado, crème fraiche and toasted pine nuts *(s)(n)(d)* £11.95

Hot smoked salmon crepe with horseradish, spring onion and peas *(g)(e)(d)(f)(s)* £11.95

Black pudding with poached eggs, sautéed onions, mushrooms on farmhouse bread *(g)(e)(d)(s)* £10.95

Scallops salad with smoked pancetta and apple *(mo)(d)(s)* £12.95

Ploughman`s platter with pork pie, mull cheddar, grapes, piccalilli and farmhouse bread *(e)(d)(g)(m)(s)* £10.95

Crispy fish cakes with lemon mayo and mixed salad *(g)(e)(d)(f)(sf)(m)* £9.95

Welsh cakes with Strathdon blue cheese, poached pear and fresh honeycomb *(g)(e)(d)(s)* £9.95

Caramelised baby onion tart tatin with rocket and balsamic *(g)(s)* (VEGAN) £9.95

Roasted beetroot hummus with pomegranate seed, dukkah and toasted rye bread *(g)(s)* (VEGAN) £9.25

## SOUP AND SANDWICH (available from 12pm)

Honey roast ham, tomato, mustard mayo *(g)(d)(m)(e)* £8.50

Hot smoked salmon, cucumber, crème fraiche *(g)(d)(f)* £8.50

Egg mayo and watercress *(g)(d)(e)* £7.95

## CAKES AND PASTRIES

(available from 10am)

Homemade fruit scone *(g)(d)(e)* £3.35

Raspberry and white chocolate scone *(g)(d)(e)* £3.50

Croissant with jam and butter *(g)(d)(e)* £3.10

Pear Danish pastry *(g)(d)(e)* £3.10

Pineapple Danish pastry *(g)(d)(e)* £3.10

Victoria sponge *(g)* (VEGAN) £3.55

Lemon and blueberry cake *(e)(n)* (gluten free) £3.35

Carrot cake *(d)(e)(n)(g)* £3.45

Fruit frangipane slice *(n)(d)* (gluten free) £3.35

Empire biscuit *(g)(d)* £3.10

Traybake (see server for details) £3.10

Please inform the server of any allergies, dietary requirements

(e) – Contains Egg

(p) – Contains Peanuts

(d) – Contains Dairy

(n) – Contains Nuts

(b) – Contains Barley

(f) – Contains Fish

(g) – Contains Gluten

(s) – Contains Sulphites

(mo) – Contains Mollusques

(m) – Contains Mustard

(c) – Contains Celery

(sf) – Contains Shellfish