

THE BARONY MENU

2 COURSE LUNCH £15.95

3 COURSE DINNER £21.95

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STARTERS £5.95

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Soup of the Day

chefs soup of the day served with bread and butter

Chicken Liver Pâté

with oatcakes and redcurrant jelly

Cajun Spiced Chicken Caesar Salad

with crisp gem lettuce croutons and bacon

Glazed Goats Cheese with Caramelised Onions

on a herb crouton with mixed leaves and balsamic

Warm Bacon, Black Pudding and Potato Salad

with crisp leaves and a wholegrain mustard dressing

Duo of Melon with Raspberry Sorbet

served with a mixed berry compote

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MAIN COURSES £13.95

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Fish of the Day

please ask for details

Pan Fried Breast of Chicken with a Whisky Cream Sauce

with buttered mixed vegetables and sauted potatoes

Roast Rump of Lamb with Rosemary Gravy

on minted crushed peas, asparagus and sauté potatoes (£3 supplement)

Slow Cooked Spiced Beef and Coconut Casserole

served with braised rice and naan bread (contains nuts)

Seafood Pie with a Puff Pastry Top

served with buttered new potatoes and green beans

Mushroom and Pea Risotto

with dressed rocket salad and balsamic

Pan Fried Pork Fillet in a Honey and Wholegrain Mustard Cream Sauce

served with haggis mashed potatoes, buttered cabbage, kale and bacon

Fillet Steak with a Bone Marrow and Black Pepper Butter

on a fricassée of green beans, chestnut mushrooms and crispy potatoes (£10 supplement)

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DESSERTS £5.95

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Sticky Ginger Pudding

with butterscotch sauce and vanilla ice cream

Cheesecake of the Day

with Chantilly cream and berries

Rose Water Chocolate Mousse Tart

with strawberries and cream

Raspberry and Peach Sherry Trifle

with vanilla cream and crushed meringue

Crème Brûlée

with homemade shortbread

Selection of Cheese and Oatcakes

with grapes, celery and chutney