

THE BARONY MENU

2 COURSE LUNCH £15.95

3 COURSE DINNER £21.95

STARTERS £5.95

Soup of the Day

chefs soup of the day served with bread and butter

Chicken Liver Pâté

with oatcakes and redcurrant jelly

Haggis Fritters with Spicy Onions

with dressed leaves and lemon

Pickled Herring, Beetroot and Apple Crostini

with horseradish creme fraiche and mixed leaves

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

MAIN COURSES £13.95

Fish of the Day

please ask for details

Pan Fried Breast of Chicken in a Diane Sauce

served with sauté potatoes and buttered mixed vegetables

Roast Rump of Lamb with Rosemary, Redcurrant and Mint Gravy

on a bed of creamed leeks and crispy potatoes (£3 supplement)

Chestnut Mushroom and Pea Risotto

with dressed rocket salad and balsamic

Pan Fried Pork Fillet in a Mustard and Honey Cream Sauce

with a spring onion mash, buttered kale, cabbage and bacon

Seafood Pie with a Puff Pastry Top

served with buttered new potatoes and green beans

Fillet Steak with Garlic Butter

with crispy potatoes, roast tomato and sauted flat cap mushroom (£10 supplement)

Braised Featherblade of Scotch Beef in a Rich Red Wine Gravy

with horseradish mashed potatoes and roasted root vegetables

DESSERTS £5.95

Rosemary Poached Pear

with vanilla ice cream and hot chocolate sauce

Cheesecake of the Day

with Chantilly cream and berries

Apple, Pear and Bramble Crumble

with brandy custard

Warm Mixed Berry Pavlova

with vanilla ice cream

Selection of Cheese and Oatcakes

with grapes, celery and chutney