

# THE BARONY MENU

**2 COURSE LUNCH £23.95**

**3 COURSE DINNER £31.95**

---

**STARTERS £6.95**

**SOUP OF THE DAY**

please ask for details

**GARLIC MUSHROOM AND HERB CHEESE CROSTINI**

with dressed leaves and balsamic

**KING PRAWN, MELON AND PINEAPPLE COCKTAIL**

with crisp lettuce, tomato, lemon and a bloody Mary sauce

**CHICKEN LIVER PÂTÉ**

served with oatcakes and redcurrant jelly

**CULLEN SKINK**

with crispy bacon and scallions

**WARM BACON, BLACK PUDDING AND POTATO SALAD**

with crisp leaves and a wholegrain mustard dressing

---

**MAIN COURSES £18.95**

**FISH OF THE DAY**

please ask for details

**BALLONTINE OF CHICKEN AND HAGGIS**

with mixed vegetables, sautéed potatoes and a peppercorn sauce

**ROAST RUMP OF LAMB WITH ROSEMARY AND REDCURRANT GRAVY**

served with creamed peas, leeks, bacon and sautéed potatoes (£4 supplement)

**SLOW COOKED FEATHERBLADE OF BEEF WITH A RED WINE GRAVY**

with creamy mashed potatoes and herb roasted root vegetables

**LEMON, HONEY AND THYME ROAST PORK WITH SHERRY SAUCE**

on a fricassée of chorizo, green beans and crispy potatoes

**MORROCAN SPICED CHICKPEA AND VEGETABLE CASSEROLE**

with flatbread and rice (V)

**SEAFOOD PIE WITH A PUFF PASTRY LID**

served with sautéed potatoes and vegetables

---

**DESSERTS £7.95**

**CHEESECAKE OF THE DAY**

with Chantilly cream and berries

**STICKY GINGER PUDDING**

with butterscotch sauce

**LEMON POSSET**

with raspberries and crushed meringues

**VANILLA RICE PUDDING**

with rum roasted pineapple

**SELECTION OF CHEESE AND OATCAKES**

with grapes, chutney and celery

**FOOD ALLERGIES AND INTOLERANCES - PLEASE SPEAK TO  
OUR STAFF ABOUT INGREDIENTS IN YOUR MEAL WHEN  
ORDERING**