

THE BARONY MENU

2 COURSE LUNCH £16.95

3 COURSE DINNER £23.95

STARTERS £5.95

Soup of the Day
with crusty bread and butter

Chicken Liver Pâté
with oatcakes and redcurrant jelly

Warm Bacon, Black Pudding and Potato Salad
with crisp leaves and a wholegrain mustard dressing

King Prawn, Melon and Pineapple Cocktail
with crisp lettuce, marie rose sauce and lemon

Sweetcorn and Spring Onion Fritters
served with dressed leaves and a sweet chilli sauce

Panko Breaded Goats Cheese
on an apple and beetroot salad with balsamic dressing

MAIN COURSES £13.95

Fish of the Day
please ask for details

Chicken Diane
served with sauté potatoes and buttered vegetables

Oven Roasted Rump of Lamb with a Rosemary and Redcurrant Gravy
on creamed leeks and sauté potatoes (£3 supplement)

Braised Featherblade of Scotch Beef in a Rich Red Wine Gravy
with mashed potatoes and roasted root vegetables

Slow Cooked Loin of Pork in a Honey and Wholegrain Mustard Cream Sauce
served with apple champ, buttered cabbage, kale and bacon

Garden Pea, Asparagus and Mushroom Risotto
with dressed rocket salad and balsamic

Seafood Linguini in a Rich Tomato Sauce
served with a lemon dressed salad

Fillet Steak with Garlic Butter
served with sauted flatcap mushroom, roast tomato and crispy potatoes (£10 supplement)

DESSERTS £5.95

Cheesecake of the Day
with Chantilly cream and berries

Lemon Posset with Fresh Raspberries
and shortbread

Winter Berry Pavlova
with vanilla ice cream

Sticky Ginger Pudding
with butterscotch sauce and vanilla ice cream

Selection of Cheese and Oatcakes
with grapes, celery and chutney