

## THE BARONY MENU

**2 COURSE LUNCH £15.95**

**3 COURSE DINNER £21.95**

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### STARTERS £5.95

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Tomato and Lentil Soup  
with crusty bread and butter

Chicken Liver Pâté  
with oatcakes and redcurrant jelly

Walnut and Herb Crusted Goats Cheese  
on a balsamic dressed beetroot and apple salad

Potted Smoked Salmon Rilette  
with beetroot and potato salad and soda bread

Marbled Game Terrine  
with oatcakes and piccalilli

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

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### MAIN COURSES £13.95

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Pan Fried Breast of Chicken in a Diane Sauce  
served with sauté potatoes and buttered mixed vegetables

Chestnut Mushroom and Pea Risotto  
with dressed rocket salad and balsamic

Seafood Pie with a Puff Pastry Top  
served with buttered new potatoes and green beans

Hazelnut and Herb Crusted Fillet of Halibut  
on creamed leeks with crispy potatoes and a rich red wine sauce

Fillet Steak with a Whisky Cream Sauce  
on a fricasse of green beans, mushrooms and crispy potatoes (£10 supplement)

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

Roast Breast of Duck with Redcurrant Sauce  
served with fondant potato and buttered cabbage and kale

Slow Cooked Loin of Pork with a Cider Gravy  
on celeriac and apple dauphinoise potatoes and braised red cabbage

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### DESSERTS £5.95

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Rosemary Poached Pear  
with vanilla ice cream and hot chocolate sauce

Lemon Posset with Fresh Raspberries  
and shortbread

Raspberry and White Chocolate Cheesecake  
with Chantilly cream and berries

Dark Chocolate and Cherry Mousse  
with Chantilly cream and shortbread

Apple and Bramble Crumble  
with custard

Selection of Cheese and Oatcakes  
with grapes, celery and chutney