

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

CRISPY HAGGIS BON BONS

WITH CARAMELISED RED ONIONS AND A WHISKY CREAM SAUCE

PANKO BREADED MUSHROOM STUFFED WITH HERB CHEESE

WITH MIXED LEAVES AND GARLIC MAYONNAISE

PICKLED HERRING, BEETROOT AND APPLE CROSTINI

WITH HORSERADISH CREME FRAICHE AND MIXED LEAVES

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

OVEN ROASTED RUMP OF LAMB WITH A ROSEMARY AND REDCURRANT GRAVY

ON CREAMED LEEKS AND SAUTÉ POTATOES (£3 SUPPLEMENT)

VENISON AND CRANBERRY SAUSAGES IN RED WINE GRAVY

SERVED WITH BRAISED RED CABBAGE AND CREAMY MASH POTATOES

HONEY GLAZED BACON LOIN WITH WARM SPICED APPLE COMPOTE

SERVED WITH CHAMP POTATOES, BUTTERED CABBAGE AND KALE

SEAFOOD PIE WITH A PUFF PASTRY TOP

SERVED WITH BUTTERED NEW POTATOES AND GREEN BEANS

PAN FRIED BREAST OF CHICKEN IN A GREEN PEPPERCORN CREAM SAUCE

SERVED WITH SAUTED POTATOES AND BUTTERED MIXED VEGETABLES

MORROCAN SPICED CHICKPEA AND VEGETABLE CASSEROLE

WITH PITTA BREAD AND CITRUS COUS COUS

FILLET STEAK WITH TARRAGON AND WHOLEGRAIN MUSTARD BUTTER

SERVED ON A FRICASSE OF GREEN BEANS, MUSHROOMS AND CRISPY POTATOES (£10 SUPPLEMENT)

DESSERTS £5.95

CHEESECAKE OF THE DAY

WITH CHANTILLY CREAM AND BERRIES

ROSE WATER CHOCOLATE MOUSSE TART

WITH STRAWBERRIES AND CREAM

ROASTED PINEAPPLE WITH VANILLA ICE CREAM

AND A WARM RUM CARAMEL SAUCE

COCONUT AND LIME PANNACOTTA

WITH FRESH RASPBERRIES AND SHORTBREAD

SELECTION OF CHEESE AND OATCAKES

WITH GRAPES, CELERY AND CHUTNEY