

BARONY MENU

2 COURSE LUNCH £16.95

3 COURSE DINNER £23.95

STARTERS £5.95

SOUP OF THE DAY

chefs soup of the day served with bread and butter

CHICKEN LIVER PÂTÉ

with crispbreads and redcurrant jelly

BREADED HAGGIS BITES

with mixed leaves and peppercorn sauce

RABBIT AND HERB TERRINE

served with dressed mixed leaves and piccalilli

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

ROAST RUMP OF LAMB WITH A REDCURRANT AND MINT GRAVY

served with buttered cabbage, kale, bacon and sauté potatoes (£3 supplement)

FILLET OF BEEF STRIPS IN A BRANDY AND MUSHROOM CREAM SAUCE

served with braised rice and buttered broccoli (£2 supplement)

SEAFOOD GNOCCHI IN A TOMATO AND HERB SAUCE

served with balsamic glazed rocket salad

CHESTNUT MUSHROOM AND PEA RISOTTO

with dressed mixed leaves and balsamic

ROAST LOIN OF PORK WITH A WHOLEGRAIN MUSTARD SAUCE

with braised red cabbage and champ mash

BREAST OF CHICKEN IN A DIANE SAUCE

with mixed vegetables and sautéed potatoes

PASTA OF THE DAY

please ask for details

DESSERTS £5.95

ORANGE AND CARDAMON CREAM PAVLOVA

with crushed pistachios and raspberry sorbet

CARAMELISED BANANA BRIOCHE PUDDING

with baileys custard

LEMON POSSET WITH FRESH RASPBERRIES

and shortbread

RASPBERRY AND WHITE CHOCOLATE CHEESECAKE

with Chantilly cream and berries

SELECTION OF CHEESE AND OATCAKES

with grapes, celery and chutney