

THE BARONY MENU

2 COURSE LUNCH £16.95

3 COURSE DINNER £23.95

STARTERS / LIGHT MEALS £5.95 / £9.95

(LIGHT MEALS SERVED WITH NEW POTATOES)

SOUP OF THE DAY

WITH CRUSTY BREAD AND BUTTER

CHICKEN LIVER PÂTÉ

WITH OATCAKES AND REDCURRANT JELLY

SALMON, HADDOCK AND SPRING ONION FISHCAKES

WITH LEMON MAYONNAISE, MIXED LEAVES AND LEMON

DUCK, HAM HOCK AND CHICKEN TERRINE

WITH CRISPY TOASTS AND PICCALILLI

PANKO BREADED GOATS CHEESE

ON AN APPLE AND BEETROOT SALAD WITH BALSAMIC DRESSING

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

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OVEN ROASTED RUMP OF LAMB WITH A ROSEMARY AND REDCURRANT GRAVY

ON CREAMED LEEKS 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 PIE WITH A PUFF PASTRY TOP

SERVED WITH BUTTERED NEW POTATOES AND GREEN BEANS

CHICKEN AND HAGGIS WRAPPED IN PARMA HAM

WITH MIXED VEGETABLES, SAUTED POTATOES AND A WHISKY CREAM SAUCE

ROAST LOIN OF PORK IN A MUSTARD AND HONEY CREAM SAUCE

WITH APPLE CHAMP MASH, BUTTERED KALE, CABBAGE AND BACON

MORROCAN SPICED CHICKPEA AND VEGETABLE CASSEROLE

WITH PITTA BREAD AND CITRUS COUS COUS

STEAKS

ALL STEAKS SERVED WITH CHIPS AND A CHOICE OF DIANE SAUCE, PEPPERCORN SAUCE OR GARLIC BUTTER

9 OZ FILLET STEAK

(£10 SUPPLEMENT)

£23.95

8 OZ SIRLOIN STEAK

(£8 SUPPLEMENT)

£21.95

8 OZ RIBEYE STEAK

(£8 SUPPLEMENT)

£21.95

(SUPPLEMENTS APPLY AS PART OF LUNCH OR DINNER OFFER)

SIDE DISHES £2.00

CHIPS

ONION RINGS

MIXED VEGETABLES

SIDE SALAD

SAUTÉED MUSHROOMS

GARLIC BREAD

DESSERTS £5.95

CHEESECAKE OF THE DAY

WITH CHANTILLY CREAM AND BERRIES

COCONUT AND LIME PANNACOTTA

WITH PINEAPPLE AND PEACH COMPOTE

CHOCOLATE AND MINT MOUSSE TART

WITH MINT CHOC CHIP ICE CREAM AND STRAWBERRIES

ROSEMARY POACHED PEAR

WITH VANILLA ICE CREAM AND HOT CHOCOLATE SAUCE

SELECTION OF CHEESE AND OATCAKES

WITH GRAPES, CELERY AND CHUTNEY