

BARONY @ HOME MENU

2 COURSE £15 3 COURSES £18

STARTERS £4

SOUP OF THE DAY

please ask for details

CHICKEN LIVER PÂTÉ WITH REDCURRANT JELLY

served with oatcakes and mixed leaves

SCOTTISH SMOKED SALMON WITH BLOODY MARY KING PRAWNS

with dressed leaves and lemon

HAGGIS, NEEP AND TATTIE FILO PARCEL

served with a whisky cream sauce

BREADED GOATS CHEESE

with apple, beetroot, rocket salad and balsamic

WARM BACON, BLACK PUDDING AND POTATO SALAD

with crisp leaves and a wholegrain mustard dressing

MAIN COURSES £12

FISH OF THE DAY

please ask for details

BALLONTINE OF CHICKEN AND BLACK PUDDING

with sautéed potatoes, mixed vegetables and a peppercorn sauce

ROAST RUMP OF LAMB WITH A ROSEMARY AND MINT GRAVY

with creamed leeks, bacon and sautéed potatoes (£4 supplement)

HONEY GLAZED BACON LOIN WITH A SPICED APPLE COMPOTE

with buttered cabbage, kale and champ mash

MUSHROOM, TARRAGON AND SPINACH STROGANOFF TAGLIATELLE

with watercress salad (V)

SWEET AND SOUR CHILLI CRISPY PORK

with peppers, spring onions, mange tout and noodles

SEAFOOD PIE WITH A PUFF PASTRY LID

served with sautéed potatoes and vegetables

DESSERTS £4

CHEESECAKE OF THE DAY

with Chantilly cream and berries

ROSEMARY POACHED PEAR

with hot chocolate sauce and ice cream

SHERRY TRIFLE

with fresh berries and crushed nuts

STICKY TOFFEE PUDDING

with caramel sauce and vanilla ice cream

SELECTION OF CHEESE AND OATCAKES

with grapes, chutney and celery