

BARONY MENU

2 COURSE LUNCH £17.95

3 COURSE DINNER £24.95

STARTERS £5.95 / LIGHT MEALS £9.95

SOUP OF THE DAY

please ask for details (V)

WARM BACON, BLACK PUDDING AND POTATO SALAD

with crisp leaves and a wholegrain mustard dressing

CONFIT CHICKEN, PORK AND BACON ROULADE

wrapped in parma ham with a cauliflower gremolata and piccalilli gel

TIMBALE OF PRAWNS, AVOCADO AND PINEAPPLE

bound in a marie rose sauce with a sesame lavoche

GLAZED GOATS CHEESE AND HONEY BAKED FIG

with candied walnuts and a raspberry vinaigrette (V)

CHICKEN LIVER PÂTÉ

with oatcakes and redcurrant jelly

MAIN COURSES £14.95

FISH OF THE DAY

please ask for details

SLOW BRAISED OXTAIL WRAPPED IN PANCETTA

with creamy mashed potatoes, buttered vegetables and a rich red wine gravy

ROAST RUMP OF LAMB WITH A ROSEMARY AND MINT GRAVY

with sautéed potatoes, creamed leeks and smoked bacon

BREADED PORK SCHNITZEL WITH A LEMON AND CAPER BUTTER

on a fricasse of white beans, smoked sausage, cornichons and sauerkraut

HONEY GLAZED BACON LOIN WITH WARM SPICED APPLE COMPOTE

served with champ mash and buttered spring greens

ROAST MEDITERRANEAN VEGETABLE AND CREAM CHEESE ARANCINI

with buttered green beans and a basil and tomato sauce (V)

PEPPERCORN CHICKEN WITH HAGGIS BON BONS

mixed vegetables and sautéed potatoes

SEAFOOD PIE WITH A HERB CRUSHED POTATO TOPPING

and mixed vegetables

DESSERTS £6.95

CHEESECAKE OF THE DAY

with berries and mint

ROSEMARY POACHED PEAR

with hot chocolate sauce and ice cream

UPSIDE DOWN PINEAPPLE STEAM PUDDING

with rum and raisin ice cream and caramel sauce

COCONUT PANNA COTTA

with mango puree and mint gel

STICKY TOFFEE PUDDING

with caramel sauce and vanilla ice cream

SELECTION OF CHEESE AND OATCAKES

with grapes, chutney and celery