

THE BARONY MENU

2 COURSE LUNCH £23.95

3 COURSE DINNER £31.95

STARTERS £6.95

SOUP OF THE DAY

please ask for details

CHICKEN LIVER PÂTÉ

served with oatcakes and redcurrant jelly

WARM BACON, BLACK PUDDING AND POTATO SALAD

with crisp leaves and a wholegrain mustard dressing

GREEK SALAD BRUSCHETTA

with fresh tomato, red onion, feta cheese, cucumber and olives

FRESH MELON, PINEAPPLE AND PRAWN MARIE ROSE

with crisp iceberg lettuce

VEGETABLE SPRING ROLLS

with dressed salad leaves and sweet chilli dipping sauce

MAIN COURSES £18.95

FISH OF THE DAY

please ask for details

HONEY GLAZED BACON LOIN WITH APPLE GRAVY

with braised red cabbage and dauphinoise potatoes

PORK SCHNITZEL WITH SMOKED BACON AND MUSHROOMS

in a white wine and garlic cream sauce

ROAST RUMP OF LAMB WITH A ROSEMARY AND MINT GRAVY

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

SEAFOOD PIE WITH A PUFF PASTRY LID

served with sautéed potatoes and vegetables

BREAST OF CHICKEN IN A DRAMBUIE PEPPERCORN SAUCE

with haggis mashed potatoes and mixed vegetables

BEEF STRIPS IN A STROGANOFF SAUCE

served with braised rice and buttered broccoli

GARDEN PEA AND MUSHROOM RISOTTO

with dressed salad and balsamic (V)

DESSERTS £7.95

CHEESECAKE OF THE DAY

with Chantilly cream and berries

LEMON POSSET

with fresh raspberries and shortbread

STICKY GINGER PUDDING

with butterscotch sauce and vanilla ice cream

SUMMER BERRY PAVLOVA

with vanilla ice cream

SELECTION OF CHEESE AND OATCAKES

with grapes, chutney and celery