

MARCH MENU

2 COURSE LUNCH £15.95

3 COURSE DINNER £21.95

STARTERS £5.95

Soup of the Day
chefs soup of the day served with bread and butter

Chicken Liver Pâté
with oatcakes and redcurrant jelly

Confit Duck, Pork and Orange Terrine
on dressed mixed leaves with warm sour dough toast and piccalilli

Smoked Haddock, Potato and Leek Tartlet
with lemon and crisp salad leaves

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

Pan Fried Breast of Chicken in a Whisky Cream Sauce
served with haggis mashed potatoes and buttered mixed vegetables

Roast Rump of Lamb with Rosemary, Redcurrant and Mint Gravy
on a bed of creamed leeks, peas and crispy potatoes (£3 supplement)

Pan Fried Pork Fillet in a Mustard and Honey Cream Sauce
with a spring onion mash, buttered kale, cabbage and bacon

Moroccan Spiced Vegetable and Chick Pea Casserole
served with citrus cous cous and naan bread

Seafood Pie with a Puff Pastry Top
served with buttered new potatoes and green beans

Fillet Steak with a Rich Port and Bone Marrow Sauce
served with a fricasse of mushrooms, asparagus and crispy potatoes (£10 supplement)

Sweet and Sour Spiced Beef Casserole
with peanut and spring onion rice and broccoli

DESSERTS £5.95

Rosemary Poached Pear
with vanilla ice cream and hot chocolate sauce

Sticky Ginger Pudding
with butterscotch sauce and vanilla ice cream

Caramelised Oranges
with pistachio mascarpone cream and caramel sauce

Cheesecake of the Day
with Chantilly cream and berries

Coconut Panacotta with Mango and Pineapple Jelly
and shortbread

Selection of Cheese and Oatcakes
with grapes, celery and chutney