

THE BARONY MENU

2 COURSE LUNCH £23.95

3 COURSE DINNER £31.95

STARTERS £6.95

SOUP OF THE DAY

please ask for details

BRIE, PEAR AND ONION TART

with dressed mixed leaves and balsamic

CRISPY HAGGIS BON BONS

with a whisky and peppercorn cream sauce

SMOKED SALMON AND CRAYFISH COCKTAIL

with marie rose sauce, dressed leaves and lemon

CHICKEN LIVER PÂTÉ

served with oatcakes and redcurrant jelly

WARM BACON, BLACK PUDDING AND POTATO SALAD

with crisp leaves and a wholegrain mustard dressing

MAIN COURSES £18.95

FISH OF THE DAY

please ask for details

CHICKEN BALMORAL

with mixed vegetables, sautéed potatoes and a whisky peppercorn sauce

KING PRAWN LINGUINE IN A SHELLFISH BISQUE CREAM

served with crispy Parma ham and watercress salad

ROAST CONFIT DUCK LEG WITH CIDER GRAVY

on a fricasse of white beans, smoked bacon and cabbage (£2 supplement)

SLOW COOKED FEATHERBLADE OF BEEF WITH A RED WINE GRAVY

with creamy mashed potatoes and herb roasted root vegetables

HONEY GLAZED BACON LOIN WITH A SPICED APPLE COMPOTE

with buttered cabbage, kale and champ mash

ROAST RUMP OF LAMB WITH ROSEMARY AND REDCURRANT GRAVY

on sautéed potatoes, green beans, roast tomatoes and black olives (£4 supplement)

SWEET POTATO, BEETROOT AND CHICKPEA CURRY

with spiced cous cous, flatbread and spinach

DESSERTS £7.95

CHEESECAKE OF THE DAY

with Chantilly cream and berries

TOFFEE APPLE CRUMBLE TART

served with Baileys custard

CHOCOLATE AND CHERRY TIRAMISU

with fresh cream

BANANA CREME BRULEE

with shortbread

SELECTION OF CHEESE AND OATCAKES

with grapes, chutney and celery

IF YOU HAVE A FOOD ALLERGY, INTOLERANCE, OR COELIAC DISEASE – PLEASE SPEAK TO THE STAFF ABOUT THE INGREDIENTS IN YOUR FOOD AND DRINK BEFORE YOU ORDER.