

THE BARONY MENU

2 COURSE LUNCH £24.95

3 COURSE DINNER £34.95

STARTERS £7.95

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

MELON AND CRAYFISH COCKTAIL

with crisp salad, tomatoes and marie rose sauce

ROAST PEPPER, ONION AND BRIE TART

with dressed mixed leaves and balsamic

HAGGIS, NEEP AND TATTIE FILO PARCEL

served with a whisky cream sauce

MAIN COURSES £19.95

FISH OF THE DAY

please ask for details

BREAST OF CHICKEN IN A DRAMBUIE PEPPERCORN SAUCE

with sautéed potatoes and mixed vegetables

PORK SCHNITZEL WITH A LEMON AND CAPER BUTTER

on a cider braised cabbage, smoked bacon and white bean fricasse

SLOW COOKED CONFIT DUCK LEG WITH AN ORANGE AND REDCURRANT GRAVY

with braised red cabbage and sautéed potatoes (£2 supplement)

KING PRAWN AND COURGETTE LINGUINE IN A RICH TOMATO SAUCE

with burnt lemon and rocket salad

MORROCAN SPICED BUTTER BEAN AND VEGETABLE CURRY

with poppadom and rice (V)

SLOW COOKED FEATHERBLADE OF BEEF WITH A RED WINE GRAVY

with creamy mashed potatoes and vegetables

HONEY GLAZED BACON LOIN WITH A SPICED APPLE COMPOTE

with buttered cabbage, kale and champ mash

DESSERTS £7.95

CHEESECAKE OF THE DAY

with Chantilly cream and berries

WARM BAKEWELL TART

with amaretto custard

CAFÉ LATTE PANACOTTA

with amaretti crumb and strawberries

VANILLA RICE PUDDING

with rum roasted pineapple

SELECTION OF CHEESE AND OATCAKES

with grapes, celery and chutney

**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.**