

THE BARONY MENU

2 COURSES £24.95 3 COURSES £29.95

STARTERS

SOUP OF THE DAY

please ask for details

HAGGIS, NEEP AND TATTIE FILO PARCEL

served with a whisky cream sauce

GRILLED GOATS CHEESE AND PARMA HAM

on dressed leaves and balsamic glaze

WARM BACON, BLACK PUDDING AND POTATO SALAD

with crisp leaves and a wholegrain mustard dressing

TARRAGON AND GARLIC MUSHROOMS ON TOAST

with dressed rocket and tomatoes

CHICKEN LIVER PÂTÉ

served with oatcakes and redcurrant jelly

MAIN COURSES

FISH OF THE DAY

please ask for details

HONEY GLAZED BACON LOIN WITH A SPICED APPLE COMPOTE

with buttered cabbage, kale and champ mash

KING PRAWN AND COURGETTE LINGUINE IN A RICH TOMATO SAUCE

with burnt lemon and rocket salad

SLOW COOKED CONFIT DUCK LEG WITH A SPICED REDCURRANT GRAVY

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

SWEET AND SOUR CHILLI CRISPY BEEF

served with braised rice, broccoli, peppers and sesame seeds

GARDEN PEA AND MUSHROOM RISOTTO

with dressed salad and balsamic (V)

CHICKEN DIANE

with mixed vegetables, sautéed potatoes

PORK SCHNITZEL WITH A LEMON AND CAPER BUTTER

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

DESSERTS

CHEESECAKE OF THE DAY

with Chantilly cream and berries

VANILLA RICE PUDDING

with rum roasted pineapple

WARM BAKEWELL TART

with amaretto custard

CAFÉ LATTE PANACOTTA

with amaretti crumb and strawberries

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.