

Dinner menu 3

To Start.

Leek and Potato Soup (V).

Served with a crusty bread roll (1) and butter (7).

Breaded Mushrooms. (1, 3, 7).

Served with salad garnish and garlic mayonnaise.

Chicken Liver Pate. (7).

Accompanied by oatcakes (gf) and a tangy red onion chutney.

Main Courses.

Steak and Ale Pie (1, 3, 7).

Prime Scottish beef, slowly braised in an ale and rich beef gravy, with a golden pastry lid.

Grilled Fillet of Sea Bass. (1, 4, 5, 7).

Topped with a prawn and white wine, cream sauce. Scented with lemon and dill.

Slow Roasted Pork. (7, 12).

In a honey mustard sauce.

Above main courses are served with sauteed potatoes and a medley of peas and carrots.

Spinach and Ricotta Tortellini. (1, 3, 7).

Bound in a rich tomato sauce, served with pecorino, garlic bread and crispy salad.

To Finish.

Bread and Butter Pudding (V). (1, 3, 7).

Traditional hot dessert, served with creamy custard.

Strawberry Eton Mess. (3, 7).

Whipped cream, layered with fresh strawberries, fruit coulis and crumbed meringue.

Duo of Chocolate and Vanilla Ice Creams and Wafer. (1, 3, 7, 8).

(ALLERGEN INFORMATION):- 1. GLUTEN 2. NUTS 3. EGGS 4. FISH.
5. CRUSTACEANS 6. MOLLUSCS 7. DAIRY 8. SOYBEANS 9. SULPHUR DIOXIDE
10. PEANUTS 11. CELERY 12. MUSTARD 13. SESAME 14. LUPIN.