

## Dinner Menu

Chicken liver beignet with red onion and bacon rosti and red wine gravy.

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Smoked duck and hoi sin spring roll with carrot and cucumber riata.

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Chermoula marinated grey mullet with Moroccan spiced cous cous.

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Potted wild mushrooms with garlic bread and green salad.

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Cream of carrot and coriander soup.

Or

Apple sorbet.

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Pan seared bistro rump with café De Paris butter and sauce borderlaise.

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Seared lamb rump with turnip fondant and roasted garlic jus.

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Green tea infused seared tuna with spring onion and sugar snap stir fry.

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Cajun grilled salmon with pea and mint puree with olive oil crushed new potatoes.

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Stuffed peppers filled with savoury rice, glazed with goat's cheese and served with Napoli sauce.

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Pan fried 8oz sirloin steak cooked to your liking served with port and stilton sauce.

£6.00 supplement.

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Bakewell tart.

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“Strawberry cranachan”.

Oats, whisky, honey and cream with strawberries.

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Caramel ice cream.

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A selection of four cheeses served with biscuits.

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Freshly ground coffee served in the lounge.

**Main course £17.50. Any 2 courses £25.00. Any 3 courses £29.50.**

**All 5 courses £35.00**