



Lunch Menu

SOUP OF THE DAY SERVED WITH CRUSTY BREAD
CHICKEN LIVER AND CRANBERRY PATE SERVED WITH SCOTTISH OATCAKES
OAK SMOKED SALMON SERVED WITH DILL AND MUSTARD DRESSING
PAN SEARED FILLET OF BUTTERED COD RESTING ON BED OF PUY LENTILS DRIZZLED WITH A
MUSTARD DRESSING
PAN FRIED PRAWNS IN CHILLI AND GARLIC BUTTER SERVED ON OVEN ROASTED FRENCH BREAD

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BRAISED SIRLOIN OF BEEF SERVED IN ITS OWN RED WINE ROASTING JUICES
CAJUN DUSTED SALMON BOUND IN A TAGLIATELLE PASTA
SIZZLING CHICKEN OR BEEF FAJITAS SERVED WITH SALAD, CHEESE AND HOMEMADE SALSA
POT ROAST CHICKEN WITH SAFFRON AND LEMON SPICES SERVED WITH THAI STICKY RICE
WILD MUSHROOM AND CHIVE RISOTTO INFUSED WITH TRUFFLE OIL
ALL OF THE ABOVE SERVED WITH CHEFS' POTATOES AND VEGETABLES OF CHOICE

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WINTER RED BERRY TART WITH VANILLA ICE CREAM
TOFFEE FUDGE SUNDAE
ICED HAZELNUT PARFAIT WITH RED WINE SYRUP
ORANGE PANNACOTTA WITH FRUITS OF THE FOREST COMPOTE

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2 COURSE £13.95 3 COURSE £15.95