



SOUPS

SOUP OF THE DAY WITH GRANARY BREAD £4.25

CULLEN SKINK WITH GRANARY BREAD £6.50

STARTERS

CHICKEN LIVER PARFAIT PORT WINE PLUM COMPOTE, TOASTED BRIOCHE £6.50

HAND DIVED LOCH FYNE SCALLOPS STORNOWAY BLACK PUDDING, BALSAMIC REDUCTION, DRESSED SALAD £9.95

MUSSELS CREAMED WHITE WINE SAUCE, TOMATOES, GARLIC BREAD £6.50

TWICE BAKED CHEESE SOUFFLE WITH DRESSED SALAD LEAVES £6.50

ARGYLL SALMONS HOT SMOKED, SMOKED & GRAVADLAX, HORSERADISH CREAM, TOASTED CIABATTA £6.95

SALMON PANCAKES STUFFED WITH FRESH & SMOKED SALMON, JULIENNE VEGETABLES AND TOPPED WITH CHEESE SAUCE £7.50

CHICKEN PANCAKES JULIENNE VEGETABLES AND TOPPED WITH CHEESE SAUCE £7.50

SALADS

THAI BEEF SALAD BEANSPROUTS & GREEN LEAVES £6.75/£9.75

GREEK SALAD OLIVES, TOMATOES, PEPPERS, RED ONION & PARMESAN FOCACCIA £6.50/£8.95

NICOISE SALAD SMOKEY ROAST SALMON £6.75/£9.75

MAIN COURSE FROM THE SEA

FISH CURRY BASMATI RICE AND SEASONAL VEGETABLES £12.50

ROASTED SALMON WITH LINGUINE SPINACH, PARMESAN AND SMOKED SALMON CREAM £13.95

HERB CRUSTED SEA BASS, CRUSHED POTATOES, SEASONAL VEGETABLES £13.50

HALIBUT BAKED AND SERVED IN FOIL THYME, TARRAGON AND LEMON, SEASONAL VEGETABLES, POTATO £17.95

HADDOCK FILLET IN LIGHT BEER BATTER, CHIPS, GARDEN PEAS & TARTARE SAUCE £10.95

MAIN COURSE FROM THE LAND

BEEF WELLINGTON WILD MUSHROOMS, GRATIN POTATOES, SEASONAL VEGETABLES £22.00 *(please allow an extra 15mins)*

CHICKEN KIEV SAUTEED POTATOES & STEAMED VEGETABLES £13.50

PAN FRIED RIB-EYE PEPPERCORN SAUCE, ONION RINGS, ROAST SWEET POTATOES £19.50

FILLET STEAK CAFÉ D'PARIS SAUCE, ROASTED SWEET POTATO, GARDEN VEGETABLES £22.00

STEAK AND ALE PIE CREAMY MASHED POTATO AND SEASONAL VEGETABLES £11.95

LAMB SHANK MASHED POTATOES & SEASONAL VEGETABLES £17.00

CONTINUED OVER...



BURGER 100% BEEF BURGER, TOASTED BUN, LETTUCE, CHIPS & RELISH £10.95

CHORIZO BURGER GARLIC MAYO, FRIED ONIONS & CHIPS £12.95

EXTRA TOPPINGS 50P EACH: BLUE CHEESE, CHEDDAR, BACON, GRILLED PORTOBELLO MUSHROOM OR JALAPENO CHILLIES

CHICKEN CURRY BASMATI RICE AND SEASONAL VEGETABLES £12.50

CLASSIC LASAGNE BOLOGNESE GREEN SALAD AND GARLIC BREAD £10.95

MAIN COURSE FROM THE GARDEN

ROAST AUBERGINE PESTO, PEPPERS, RED ONION & MUSHROOMS, PARMESAN CHEESE WITH ROCKET SALAD £10.95

BRIE, LEEK & MUSHROOM STRUDEL WHITE WINE, GARLIC & ROSEMARY SAUCE AND SEASONAL VEGETABLES £11.95

SIDE ORDERS

CIABATTA, OLIVE OIL, SEA SALT & AGED BALSAMIC £3.00 WITH OLIVES £3.80

CHIPS, MASH OR NEW POTATOES £3.00

MIXED LEAF SALAD WITH PARMESAN SHAVINGS £3.00

SEASONAL MARKET VEGETABLES £3.00

BASKET OF LOCALLY HAND BAKED BREAD £2.50

GARLIC BREAD £3.00

GARLIC BREAD WITH CHEESE £3.50

DESSERTS

STRAWBERRY & PASSION FRUIT PAVLOVA WITH CHANTILLY CREAM £5.50

COCONUT CRÈME BRULEE WITH PINEAPPLE COMPOTE & LANGUE DE CHAT BISCUIT £5.50

WARM STICKY TOFFEE PUDDING WITH BUTTERSCOTCH SAUCE & CARAMEL ICE-CREAM £5.50

DARK CHOCOLATE MARQUISE WITH WHISKY SOAKED FRUIT SPONGE AND ORANGE SYRUP £5.50

APPLE STRUDEL WITH VANILLA ICE-CREAM £5.50

POACHED PEAR WITH AROMATIC RED WINE SYRUP & VANILLA ICE-CREAM £5.50

3 SCOOPS PREMIUM QUALITY ICE-CREAMS CHOOSE FROM CHOCOLATE, STRAWBERRY & VANILLA £4.50

SELECTION OF FARMHOUSE CHEESES WITH QUINCE JELLY, GRAPES & OATCAKES £7.65

Lunch 12pm – 2.30pm

Dinner 6pm – 8.30pm

Tea, Coffee & Homebaking - all day

BOOKINGS ADVISABLE T 01369 860 279

If you would like to sit outside, please order and pay for your drinks and food at the bar.