

## Evening Menu

### Starters

*Homemade soup of the day served with croutons, parsley & swirl of cream*

*A smooth chicken liver pate enhanced with garlic, onions & fresh garden herbs served with toasted ciabatta*

*Smoked Scottish salmon & Atlantic prawns, seasonal salad leaves with a dill & Dijon mustard dressing*

*Grapefruit, orange & cardamom cocktail & lime syrup*

*Warm baked goats cheese salad with balsamic & honey vinaigrette*

*Sautéed wild mushrooms with fresh herbs served on bruschetta & seasonal dressed salad leaves*

### Main Courses

*Roasted fillet of seabass with chorizo, red onion & fine beans*

*Mint marinated lamb with oven roasted peppers with a red wine & red currant jus*

*Creamy pesto chicken with roasted vine tomatoes*

*Fillet of Scottish salmon wrapped in pancetta with a tarragon & fennel sauce*

*Pork fillet stuffed with black pudding & an apple, mushroom & cider sauce*

*Grilled Asparagus spears with chestnut mushrooms, peppers & cherry tomatoes garnished with fresh parmesan shavings*

*Mature prime sirloin (8oz) grilled to your liking & served with a black peppercorn sauce **£4.50 supplement***

*Fillet of beef (7oz) grilled to your liking & served with a stilton & chive butter **£4.95 supplement***

*Alternatively either steak can be served with a garnish of roasted tomatoes, sautéed mushrooms & onion rings **£2.75***

*All main courses served with seasonal vegetables & minted new potatoes*

### Side Orders

*Rocket & Parmesan Salad **£2.75***

*Mixed leaf salad **£2.50***

*Hand cut chips **£2.95***

*Onion rings **£1.95***

*Choose from our selection of desserts*

**2 Courses £15.95    3 Courses £18.95    Coffee & Mints £2.75**