

Sunday Lunch Menu

New Menu starting Sunday 10th March

Starters

Homemade soup of the day served with croutons, parsley and a swirl of cream

Smooth chicken liver pate enhanced with garlic, onions and fresh garden herbs finished with brandy and served with hot toast

Smoked Scottish salmon and king prawns served on dressed seasonal salad leaves with a dill and lime aioli

Chilled cantaloupe and galia melon garnished with seasonal fruits and a ginger and port vinaigrette

Pan fried field mushrooms flamed with madeira, garlic & cream served in a puff pastry basket

Main Courses

Roast loin of pork served with an apple, cider and wild mushroom sauce

Scottish salmon fillet poached in a rich court bouillon and served with a lemon and chive velouté

Fillet of chicken breast seasoned with tarragon and served with a chestnut mushroom and dijon cream sauce

Slow roasted leg of lamb spiked with basil and mint served with a roast stock gravy and a minted Yorkshire pudding

Trofie pasta with spicy tomatoes, garlic and chestnut mushrooms

*Crispy roast duckling served traditional with apple sauce, seasoning and roast gravy **£2 supplement***

*Roast rib of Honeywells beef glazed with redcurrant, thyme and port served with a Yorkshire pudding and reduced roast stock gravy **£2 supplement***

Choose from our selection of desserts

£17.95

Coffee and chocolates £2.75

Speciality Coffee £2.95