

Garden Room & Lounge

Starters

Soup of the Day - £5.50

Cullen Skink - £7.95

Pork Belly Filled Bao Buns, Pickled Vegetable Salad – £8.95 (Vegan option available)

Mussel Brodetto, Italian Style Tomato Stew, Crusty Sourdough - £8.50

Twice Baked Goats Cheese & Chive Souffle, Pickled Walnut & Baby Apple Salad - £8.50

Warm King Prawns, Charred Little Gem, Avocado Puree, Cocktail Sauce – £8.50

Corn-Fed Chicken & Smoked Ham Hough Terrine, Pickled Girolles, Tarragon Aioli, Shoots, Sourdough Crisp

Breads - £8.50

Mains

Steak Burger, Bacon, House Sauce, American Cheese, Tomato, Gherkin, Chips, Salad Garnish, Pretzel Bun

- £14.50

Chargrilled Rib-Eye Steak, Garlic Mushrooms, Roast Tomato, Chips, Pepper Sauce - £31.50

Battered Haddock Fillet, Tartare Sauce, Lemon, Chips & Salad - £15.50

Braised Ox Cheek, Creamed Savoy Cabbage & Pancetta, Mushroom Puree, Dauphinoise Potatoes, Red

Wine Jus - £21.50

Parma Ham Wrapped Chicken Breast stuffed with Black Pudding Farce, Potato Gratin, Tenderstem

Broccoli, Pepper Cream Jus - £14.95

Maple-Roasted Duck Breast, Choucroute, Fondant Potato, Griottine Cherries and Duck Jus at £23.50.

Sea Bass Fillet, Pesto Crushed Potatoes, Samphire, Chorizo, White Wine Parsley Sauce - £14.95

Chicken, Pancetta & Leek Pie, Chips, Seasonal Vegetables – £15.95

Spinach & Ricotta Ravioli, Sage Butter Sauce - £13.50

Butternut Squash, Pine Nut & Cashel Blue Cheese Risotto - £13.50 (Vegan option available)

Falafel Burger, Vegan Mexicana Style Cheese, Salsa, Lettuce, Tomato, Gherkin, Pretzel Bun, Chips, Salad

(Ve) -£13.50

Smoked Haddock Risotto, Shaved Parmesan, Shoots - £13.50

Sides

Side Salad - £3.95

Seasonal Vegetables - £3.95

Chips - £3.95

Due to the diversity of ingredients used in the kitchen we are unable to guarantee that traces may not be present.

We have a full list of main Allergens on request.

PLEASE ADVISE A MEMBER OF STAFF OF YOUR ALLERGY WHEN ORDERING, THANK YOU.

Desserts

Selection of Strathearn Cheese Company & IJ Mellis Cheeses, Quince, Grapes & Arran Oaties - £9.95

Blackberry Crème Brulée, Blackberry & lavender Sorbet and Shortbread - £7.50

Chocolate Fondant, Black Cherry Yogurt Ice Cream, Honeycomb, Chocolate Crackling - £8.50

Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream - £7.50

(Vegan Option Available)

Dessert Wines & Port by the glass

50ml

Unfiltered Late Bottled Vintage Port 2016

£3.95

SANDEMAN, DOURO, PORTUGAL | Intense and complex aromas of ripe and juicy berries and black fruit, married with spicy notes and subtle hints of cocoa.

10-Year-Old Tawny Port

£3.95

SANDEMAN, DOURO, PORTUGAL | The aroma is ripe fruit, jam and nuts, with hints of vanilla and raisins. Full-bodied, with a very persistent finish.

Sauternes

£5.95

CHÂTEAU DELMOND, BORDEAUX, FRANCE | Apricot, honey and peach mix with citrus peel and creamy flavours on the palate.

'Tesauro' Recioto della Valpolicella 2019

£5.95

CANTINA VALPANTENA, VENETO, ITALY | Delicate aromas of blackberry jam and spicy hints. Elegant and well-structured, finishing long and fruity.

'Royal Ambrosante' Pedro Ximénez

£5.95

SANDEMAN JEREZ, ANDALUCIA, SPAIN | Full and luscious aromas of dried fruits, raisins, toffee, coffee and spice.