

BISTRO MENU

SERVERD TUESDAY-SATURDAY 18:00HRS-21:00

Starters

Game terrine served with spinach, pears and walnut £5.75

Soup of the day served with home-made bread £5.50

Twice baked wild mushroom and Gruyere cheese soufflé £5.75

Pan seared scallops Butternut squash and pea puree £6.95

Oven roasted Quail sherry lentils, Quail egg and haggis scotch egg £6.95

Mains

Fillet of venison, fig tart, savoy cabbage with smoked bacon rich red wine sauce £20.95

Slow roasted lamb shoulder stuffed with black pudding and rosemary lamb jus £16.95

Pan fried pheasant supreme leg poached in cider £15.95

Sea bream fillet tomato and herb salsa herb potatoes £15.50

Roasted beetroot and chickpea Pattie roasted pepper and pesto tagliatelle £13.95

All mains course dishes served with potatoes and roasted seasonal vegetables

Sweets

Hundred house chocolate tart salted caramel cream butterscotch bananas £6.95

Gin and yoghurt panna cotta £6.75

Blackberry parfait honeycomb and apple sponge £6.95

Lemon ginger and honey bread and butter pudding and whiskey anglaise sauce £6.75

Three county cheese board onion marmalade port pearls £7.95

