



MENU

• STARTERS

Homemade Scotch Egg

Rocket and Carrot Salad and Fresh Pesto

Goat's Cheese Bruschetta

Whipped Goat's Cheese & Pesto topped with Tomato & Basil accompanied with Rocket, Manchego Cheese Shavings & Black Truffle Oil

Prosciutto Wrapped Asparagus

Spears of Asparagus wrapped in Prosciutto Ham with Pea and Mint Purée and Candied Walnuts

• MAINS

Fillet Steak

Handcut Chips, Tenderstem Broccoli and Pepper Corn Sauce
(£8.00 Supplement)

Chicken Supreme

Pan Seared Chicken with a Creamy Garlic Mushroom and White Wine Reduction Green Beans and Potato Dauphinoise

Woodland Mushroom Risotto

Risotto, Manchego Shaving and Handcut Chips

• DESSERT

Siyona's Soufflé

Frangelico Liqueur and Framboise

Bread & Butter Pudding

with Crème Anglaise and Honeycomb Ice Cream

Artisan Cheese Board

with Blue Murder, Isle of Mull Cheddar and Arran Apple Smoked accompanied by Grapes, Apples and Artisan Crackers
(2 cheeses included in set menu ; £5.00 supplement for 3 cheeses)

2 Courses £35.00

3 Courses £40.00

If you require any information regarding allergenic ingredients in our foods please ask a member of staff - Souffle and Asparagus dishes contain nuts

An optional 10% Service Charge will be added to all accounts

