

## TO START

Soup of the Day

Parma Ham, Pear and Watercress salad

Salt and Pepper Squid

*Lemon mayonnaise*

Artichoke, Fennel and Olive Salad

*Mustard dressing*

Fish terrine

*Cucumber ribbons and lemon oil*

Beetroot and Goats Cheese Salad

## MAIN COURSE

Grilled Rump Steak

*Tomato, mushroom and chips*

Chicken Leg

*Filled with black pudding and apple*

Pork Fillet

*Blue cheese crust, buttered beans*

Smoked Salmon and Cod Fishcake

*Spinach and lemon butter*

Haddock Fillet

*Seafood Broth*

Butternut squash Risotto

*Parmesan shavings and pesto*

*All served with Chef's Selection of Vegetables and Potatoes*

*If you are concerned about food allergies e.g. eggs, nuts etc, you are invited to ask one of our associates for assistance when choosing the menu items*

## DESSERTS

Warm treacle Tart  
*Orange syrup*

Fresh fruit salad

Lemon Posset  
*Ginger Crust*

Apple and Black Cherry Crumble  
*Custard*

Ice-cream Selection

Chocolate Truffle  
*Coffee anglaisé*

**£23.50**

*Includes Tea and coffee*

*Price is inclusive of V.A.T*

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*Why not try one of our liqueur coffees*

<i>Irish coffee – Jameson’s</i>	<i>£6.25</i>
<i>Highland Coffee – Grants / Famous Grouse</i>	<i>£6.25</i>
<i>Calypso Coffee – Tia Maria</i>	<i>£6.25</i>
<i>French Coffee – Grand Marnier</i>	<i>£6.25</i>
<i>Jamaican coffee – Captain Morgan</i>	<i>£6.25</i>
<i>Russian Coffee – Russian Standard Vodka</i>	<i>£6.25</i>