

CHICKEN AND RICE SOUP

crusty rol

CRISPY CHICKEN TEMPURA

terivaki sauce, sweet chilli dib

CHICKEN LIVER PATE

red onion marmalade, garlic ciabatta bread

DUO OF MELON

berry compote, fruit sorbet

WILD MUSHROOM CREPE

garlic and white wine sauce

TOWER OF HAGGIS AND BLACK PUDDING

cristy leeks, peppercorn sauce

ROAST SIRLOIN OF BEEF

vorkshire budding, red wine gravy

BREAST OF CHICKEN TOPPED WITH BLACK PUDDING

whisky cream

FILLET OF SALMON

wrapped in parma ham, pesto

TRADITIONAL STEAK PIE

puff pastr

BATTERED FILLET OF HADDOCK

tartar sauce, chips, crisp salad

SHREDDED VEGETABLE STROGANOFF

braised rice, garlic ciabatta

BELGIAN CHOCOLATE AND ORANGE CHEESECAKE

chantilly cream

STRAWBERRY AND VANILLA CREAM MERINGUE

red fruit coulis, vanilla ice cream

RHUBARB AND APPLE CRUMBLE COUPE

walnut crumb, vanilla ice cream

TRIO OF VANILLA, CHOCOLATE AND STRAWBERRY ICE CREAM

chocolate pencil, chantilly crean

TOFFEE AND BANANA CREPE

 $salted\ caramel\ ice\ cream,\ butters cotch\ sauce$

DUO OF CHEDDAR AND BRIE

hiscuits chutney grapes

2 COURSE £13.95

3 COURSE £16.95