



JANUARY PLAT DU JOUR 2022

2 Courses £19.00 3 Courses £23.00

STARTERS

PEPPERED MACKERAL
Cucumber, Beetroot, Sour Cream, Dill & Lemon

TOMATO, FENNEL & LENTIL SOUP
Basil Cream

FOREST MUSHROOM RISOTTO
Truffle Oil & Parmesan

MAINS

BRAISED SHANK OF LAMB
Winter Roots & Red Wine

ASIAN FLAVOURED SMOKED HADDOCK
Curried Vegetables, Coconut Cream & Roasted Almonds

DESSERTS

ESPRESSO MARTINI PANNA COTTA

TREACLE SPONGE
Lashings of Syrup & Vanilla Custard

CHEESE & CRACKERS
Grapes & Chutney

HIGHLAND DRAMBUIE CREAM
With Sugar Crust & Raspberries

ICE CREAM & SORBET



JANUARY 2022 'A LA CARTE MENU

STARTERS

LOBSTER & PRAWN COCKTAIL £9.50
Marie Rose Sauce & Lemon

BREAST OF ROCHE ABBEY PHEASANT £9.00
Haggis Cake, Roast Chestnuts & Crispy Shallot Rings

ROULADE OF PARMA HAM & BEEF £8.00
Rocket Salad, Pine Nuts & Wholegrain Mustard

TOMATO AND MOZZARELLA TART £7.50
Fresh Basil, Olive Oil & Pickled Shallots

MAINS

ROAST TRANCHE OF COD £17.00
Olive Oil Mash, Forest Mushrooms & Truffle Sauce

PRIME FILLET STEAK & TEMPURA TIGER PRAWNS £23.00
Crispy Greens with Soy & Ginger Dressing

BATTERED FRESH HADDOCK £17.00
Proper Chips, Mushy Peas & Tartare Sauce

PAN FRIED BREAST OF CORNFED CHICKEN £17.00
Buttered Leeks, Aged Parma Ham & Thyme Juices

DESSERTS £5.50

ESPRESSO MARTINI PANNA COTTA

TREACLE SPONGE
Lashings of Syrup & Vanilla Custard

CHEESE & CRACKERS
Grapes & Chutney

RASPBERRY CRANACHAN
With Shortbread Biscuit

ICE CREAM & SORBET