



September Plat Du Jour 2021

2 Courses £18.00 3 Courses £22.00

Starters

STARTERS

CELERIAC AND POTATO SOUP
Chive Oil

BATTERED GOUJONS OF LEMON SOLE
Lemon Mayonnaise

HOME CURED SALMON
Little Gem, Cucumber, Croutons & Caesar Dressing

MAINS

ROAST LOIN OF PORK
Apple Sauce, Sage Stuffing & Pork Juices

FRESH SMOKED ARBROATH HADDOCK AND LEEK TART
Herb Oil & Sauteed New Potatoes

DESSERTS

MILK CHOCOLATE & COFFEE MOUSSE TOASTED PISTACHIOS

WARM PEAR FRANZIPAN TART WITH CLOTTED CREAM

MANGO & PASSION FRUIT SYLLABUB COCONUT BISCUIT

CHEESES WITH CHUTNEY CRACKERS GRAPES & APPLE

ICE CREAM AND SORBET



SEPTEMBER A LA CARTE MENU 2021

STARTERS

CELERIAC AND POTATO SOUP £6.00
Chive Oil

PAN FRIED PARTRIDGE £8.000
Caramelised Pear Shallots & Red Wine

LOBSTER AND CRAB COCKTAIL £9.00
Marie Rose Lemon

CURRIED SCOTTISH SCALLOP £9.00
Cauliflower Pakora with Sultana & Mango Chutney

MAINS

RIME ROAST BEEF AND YORKSHIRE PUDDING £20.00
Onion Sauce & Rich Beef Gravy

PAN FRIED CALVES LIVER £16.00
Mashed Potato, Pancetta & Fried Onions

TERIYAKI BREAST OF CHICKEN £16.00
Egg Noodles, Spring Onions & Sesame Seeds

HERB CRUSTED RACK OF LAMB £17.50
Creamed Kidneys & Rosemary Fondant Potato

WILD MUSHROOM EN CROUTE £16.00
Poached Egg & Truffle Cream Sauce

DESSERTS £5.50

MILK CHOCOLATE & COFFEE MOUSSE TOASTED PISTACHIOS

WARM PEAR FRANZIPAN TART WITH CLOTTED CREAM

MANGO & PASSION FRUIT SYLLABUB COCONUT BISCUIT

CHEESES WITH CHUTNEY CRACKERS GRAPES & APPLE

ICE CREAM AND SORBET