

Easter Menu

STARTER

SOUP OF THE DAY (Vg) (GF available)
Served with focaccia bread & unsalted butter

DUCK & BLACK PUDDING CROQUETTES
Asian plum ketchup, dressed rocket

CHEESE SOUFFLE (V)
Parmesan & parsley sauce, mixed leaves, focaccia Bread

CHICKEN LIVER PATE (GF)
Cranberry chutney, salad, oatcakes

SOURDOUGH BRUSCHETTA (VG) (GF AVAILABLE)
Tomato, onion, basil, balsamic glaze

MAINS

TANDOORI MONKFISH KEBAB
Warm flatbread, basmati rice, spiced coconut sauce, mint yoghurt, mango chutney

BRAISED SHORT RIB OF BEEF (GF)
Jack Daniels BBQ sauce, creamed mash potato, spiced corn, seasonal greens

GREEN SUPERFOOD SALAD (VG) (GF)
Buckwheat, broccoli rice, broad beans, garden peas, avocado, spinach, kale, honey & mustard dressing

SPATCHCOCK CHICKEN (GF)
Garlic butter roasted chicken, honey & mustard coleslaw, sweet potato fries

SCOTTISH AGED RIB EYE 10oz – 283g (£15 supplement) (GF available)
Rocket salad, plum tomato, buttered portabello mushroom & hand cut chips
Choose from peppercorn | garlic butter | hollandaise | Jack Daniels BBQ sauce

DESSERTS

STICKY TOFFEE PUDDING
Honeycomb ice cream, butterscotch sauce

CHOCOLATE FONDANT (GF)
Orange centre, vanilla bean ice cream

STRAWBERRY BAKEWELL TART (GF)
Frosted strawberries, strawberry gel, clotted cream

CITRUS COMPOSITION (GF)
Lime meringue tart, lemon panna cotta, blood orange sorbet

SORBETS (CHOOSE 3 SCOOPS)
Blood orange, raspberry, peach, mango

2 courses included in package – £10 to add extra course
(Supplements apply)