



## A La Carte Menu

	<u>Starter</u>	<u>Main</u>
Fresh home made soup of the day served with crusty bread	£2.50	
Braised oxtail soup with confit and duck livers	£3.95	
Salmon fishcake served with mango and red onion salsa	£4.50	
Grilled vegetable terrine served with potato salsa	£4.50	
Deep fried calamari served with garlic and lemon mayonnaise	£4.25	
Tartlet of onion confit and poached quail eggs served with sauce nappage	£4.50	
Tartlet of plum tomato, buffalo mozzarella and fresh basil	£3.95	
Poached duck egg with grilled asparagus and hollandaise	£4.95	
Classic eggs benedict served with parma ham crisp and hollandaise sauce	£4.50	£9.00
Spicy potato cake served with tomato chutney and pesto sauce		£7.95
Open lasagne of mushrooms, spinach and feta cheese served with a side salad		£8.50
Beer battered haddock served with hand cut chips, mushy peas, brown bread and a lemon muslin with home made tartare sauce		£7.50
Beer battered scampi served with hand cut chips, mushy peas, brown bread and a lemon muslin with home made tartare sauce		£7.50
Seared pink duck breast served with foie gras and a fried duck egg, with thyme jus		£8.50
Grilled sea bass served with a medley of roasted vegetables		£8.50
6oz fillet of beef served with grilled mushrooms and tomato hollandaise		£9.95
Wild mushroom and baby spinach risotto		£7.95
Confit shoulder of lamb served with creamy mash and roasted vegetables		£8.50

### **Selection of sweets**

*Please ask for today's choice*

*from* £2.75

### **Cheese & biscuits**

*Selection of Scottish and Continental cheese from Lymekilns Cheese, served with crackers or oatcakes and quince jelly*

£2.95

### **Tea & Coffee**

*Choose from English breakfast, camomile, peppermint or Earl Grey tea, regular filter or decaffeinated coffee.*

80p

*Members and guests are respectfully reminded that the use of mobile telephones is not permitted in the dining room.*

*Please note that if you wish to charge your lunch bill and drinks to your account you are required to sign your bill before you leave. Thank you.*

***Chef: Iain Rennie***

***Manager: Naoimh Fleming***