

# Lunch menu

	<b>Starter</b>	<b>Main</b>
Fresh homemade soup of the day served with crusty bread	<b>£3.45</b>	
Pan fried scallops served with black pudding and a butter glaze	<b>£5.95</b>	<b>£9.75</b>
Battered haddock fillet with fries, tartare dip and your preferred peas – mushy or petit pois		<b>£8.95</b>
Pan fried seafood catch of the day with chef's potatoes and vegetables		<b>£9.75</b>
Chef's meaty pie of the day with puff pastry lid and seasonal vegetables		<b>£9.50</b>
Chef's daily curry served with rice, cucumber raita and mini poppodums		<b>£9.25</b>
(v) Macaroni and cheese bake with roasted tomato bruschetta		<b>£6.95</b>

## Specials

A daily special will be available – please ask your server on arrival for details of our recommendation today.

## Cheese and biscuits

Scottish cheeses from Lymekilns Cheese served with grapes, oatcakes or crackers

*from £3.55*

## Sweet of the day

Including ice creams and our delicious decadent sweet treats

*from £3.95*

## Tea and Coffee

choose from English breakfast, green, camomile or peppermint tea and regular or de-caff  
freshly filtered coffee

**£1.00**



Have a look at our wine list which features nine new house wines served by the glass – four red, four white and a rose (listed below). There is a full wine list available with food and wine matching recommendations and if you're still not sure, please ask a member of staff who will be happy to help.

Bin	Guide Description	125ml	250ml	Bottle
<b>White</b>				
1	<b>Pinot Grigio Col di Sotto</b> <i>Dry, light crisp white with lemon, apple and pear fruit flavours. Lovely on its own or with feta cheese, nicoise salad, parsley and mild cheeses.</i>	2.40	4.80	14.25
2	<b>Sauvignon Blanc, Las Condes, Chile</b> <i>Fresh and crisp with an intense nose of green fruit and elderflower. Citrus palate with lively acidity and a refreshing finish. Perfect with goats cheese, smoked fish, pork and ginger.</i>	2.50	5.00	14.95
3	<b>Chardonnay Tramontane, Vin de Pays Cotes Catalanes</b> <i>Lovely fresh and crisp chardonnay with lemon and tropical fruit flavours. Great with deep sea fish, creamy risotto, coriander and poached chicken.</i>	2.60	5.20	15.10
4	<b>Viognier, Terres des Ange, Southern France</b> <i>Elegant wine with a palate packed with stone fruit, peach and apricot flavours. A great accompaniment to chicken caesar, grilled or baked fish, turkey, basil and semi soft cheeses.</i>	2.80	5.50	16.20
<b>Red</b>				
11	<b>Merlot, Las Condes, Chile</b> <i>Ripe red fruits, plums and prunes. Soft and silky on the palate with a nice herbal quality. Great with roasted vegetables, smoked meats, tuna, mushrooms, duck, garlic and cheddar.</i>	2.50	4.90	14.70
12	<b>Rioja, Vina Amate, Spain</b> <i>Young, vibrant Rioja with bright fruity notes of black cherry and plum. Drink with smoked meats, mushrooms, carbonara, mint, chorizo and creamy blue cheeses.</i>	2.60	5.05	15.00
13	<b>Pinotage, The Veldt Range, South Africa</b> <i>Ripe and jammy with black fruit and a mellow, velvety quality on the palate. Perfect with roasted vegetables, tuna, truffle, pheasant, sausages and spiced foods.</i>	2.60	5.10	15.20
14	<b>Shiraz, Red Earth, Australia</b> <i>Full bodied and complex with raspberry and blackcurrant flavours, and a spicy liquorice finish. Try with pepper or cream based sauces, casseroled game, garlic, mint and rosemary.</i>	2.90	5.80	17.15
<b>Rose</b>				
20	<b>Cabernet Sauvignon Rose, Las Condes, Chile</b> <i>Full bodied Rose with strawberry and raspberry notes and a lovely clean, fresh finish. Refreshing with smoked meats, trout, lasagne, spiced sauces and dolcelatte.</i>	2.50	4.90	14.70

Members and guests are respectfully reminded that the use of mobile telephones is not permitted in the dining room, bar or Gallery. Members are reminded should they wish to charge lunch and drinks to their account, they are required to sign their bill before leaving.

**General Manager – Naoimh Fleming**

**Assistant Manager – Dan Luck**