



Lunch Menu

Starters

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| Chef's Soup of the Day | £5.25 |
| Lightly spiced sweet potato and cauliflower soup finished with double cream and carrot crisps, accompanied by freshly baked bread. | |
| Pan Seared Chicken Livers | £5.95 |
| Flash fried chicken livers cooked medium rare, served on a peppery salad of baby spinach, watercress and crisp smoked bacon crackling complimented by a fruity mincemeat and walnut dressing. | |
| Spinach and Goats Cheese Baked Mushroom | £5.95 |
| A large field mushroom stuffed with cream cheese, spinach, sunblushed tomatoes and sweet red onion topped with goats cheese, served on a balsamic roast vegetable salad. | |
| Guinness Mussel Broth | £6.75 |
| Freshly cooked Shetland mussels, steamed in a rich stout flavoured with sweet diced shallots, carrots, fresh garlic, hand picked parsley and double cream, served with homemade thyme and garlic flatbreads. | |
| Scotch Eggs Benedict | £6.75 |
| Traditional Scotch eggs encased in ham hock, Cumberland pork meat and toasted muffin breadcrumbs, served with perfect runny yolks and a classic hollandaise sauce. | |
| Café de Paris Smoked Salmon | £6.95 |
| Scottish smoked salmon terrine layered with a flavoursome Café de Paris cream cheese of mixed herbs and spices, accompanied by a warm green salad of sugar snaps, courgettes, dwarf beans and pea shoots all served with hot wholemeal toast. | |

Mains

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| Fish & Chips | £10.95 |
| Fillet of Cod served in either a fresh beer batter or grilled, accompanied by crisp rustic chips and mushy peas. | |
| Butternut Squash Roulade | £12.95 |
| A light and fluffy roulade filled with butternut squash, chestnuts and cream cheese served with a ratatouille sauce and sauté potatoes. | |
| Sausage & Mash | £12.95 |
| Cumberland sausages served with creamed mashed potato, finished with a rich caramelised onion gravy. | |
| Crispy Skin Guinea Fowl | £14.95 |
| French trim breast of local Guinea fowl served on a bed of sweet creamed leeks cooked in apple juice, black pudding mashed potato and a rich smoked bacon jus. | |
| Mussel & Prawn Tagliatelle | £13.95 |
| Fresh mussels and Greenland prawns tossed together with fresh egg Tagliatelle in a light carbonara sauce topped with a sweet chilli glazed fillet of salmon. | |

Baguettes & Wraps

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£6.45

All baguettes and wraps are freshly prepared and packed full of the filling of your choice. Our baguettes are freshly baked and we offer a choice of either white or malted whole meal baguettes. All are accompanied by rustic chips.

- **Fresh Crayfish & Scottish Smoked Salmon** with brandied Marie Rose and fresh salad leaves.
- **Mature Cheddar, Red Onion & Sunblushed Tomato** bound in homemade basil pesto with crisp salad leaves.
- **Confit of Pork** – confit of belly pork with crispy crackling and apple sauce on a bed of fresh salad leaves.
- **Roast Beef & Horseradish** with crisp leaves.

Side order of soup or fresh beer battered onion rings.

£1.00

Desserts

Rocky Road Chocolate Torte

£6.45

A deliciously rich chocolate torte topped with marshmallows, creamy white chocolate, sweet red cherries on a crumbly shortbread base finished with Chambord chantilly cream.

Popcorn Panna Cotta

£6.25

An indulgent creamy Panna cotta infused with all butter popcorn served with a hot sticky toffee apple & candied popcorn.

Coffee & Doughnuts

£5.95

A choux pastry doughnut filled with a velvety custard cream surrounded by a warm Moccachino sauce.

Pear & Amoretti Frangipane

£5.95

Sweetened puff pastry tart topped with raspberry compote and a poached Williams pear baked until golden served with maple & walnut ice cream.

Cheese Platter

£7.95

A selection of creamy Stilton, Goats cheese, Brie and Cheddar accompanied by cheese crackers, celery, grapes, cherry tomatoes and a home made spiced fruit chutney.

To bring out the flavours of our cheese platter we recommend a glass of our single vintage Colheita 96 Port

Ice Cream

£4.45

A choice of: Vanilla; Dark Chocolate; White Chocolate; Double Cream & Meringue; Cappuccino; Coconut; Rum & Raisin; Maple & Walnut; Coconut & Chocolate; Strawberry ice cream; or Lemon, Raspberry or Pear Sorbet.