A la carte menu

Starters

Smoked mackerel Nicoise £7.40
A salad of French beans, red onion and soft boiled quails egg with a lemon dressing

Soup of the day £6.00
Homemade daily

Salad of sirloin of beef £9.00
English sirloin marinated in soy sauce and lemongrass with baby stilton and sundried tomatoes

Chicken Caesar salad £6.50
Traditional Caesar salad with grilled chicken breast

Salmon tartare £9.50
Scottish salmon from H Forman & Son with cucumber, radish, pea shoots and ciabatta crostini

Goats cheese with beetroot, balsamic glaze £8.50
Trio of beetroot, glazed goats cheese, baby leaf salad

Main courses

Crispy duck salad £15.50
Shredded duck leg with chilli and lime dressing

Rump of lamb  £22.00
Oven roasted with grilled courgettes, aubergine, a lamb sausage and served with mint jus

Seared sea bass £19.00
Giant couscous, steamed asparagus and lobster bisque

Chefs special of the day £15.00
Please ask for today’s special

Wild mushroom risotto £13.00
With shaved vegetarian hard cheese.

Sea trout fillet £17.00
Served with a salad of French beans, mange tout and an orange dressing

From the grill

8 oz. English sirloin £23.00
Chargrilled to your liking and served with summer salad and French fries

Chicken supreme with sumac dressing £16.00
Served with mixed peppers, plum tomatoes and pomegranate

Scottish salmon fillet  £19.55
Seasonal greens, baby new potatoes and hollandaise

Cumberland Sausage and Mash £9.00
Grilled sausages with creamed potatoes onion gravy

Side dishes £ 3.60 each

Trio of greens with sauce vierge
Rocket, Italian hard cheese salad
Baby potatoes or mashed potato

Tomato red onion and olive salad
French fries or sweet potato fries
Mixed leaf salad

Prices include VAT
If you have any food allergies or intolerances please speak to your waiter