

Menu Pre Fixe

Chef's freshly prepared soup
made from the finest market ingredients (V)

Home cured salmon
with chives, cream cheese, fresh grapefruit and baby caper,
honey, lemon and mustard vinaigrette

Rich chicken liver parfait
flavoured with garlic and ruby port
with spiced pear chutney and toasted brioche

Ham hock and pea terrine
with Arran mustard, apple puree and aphillio cress

Braised Scotch beef
with creamy mash, herbs and roasted root vegetables

Fillet of seabass
sauté new potatoes, spinach with a Noilly prat and prawn sauce and creamed leeks

Supreme of chicken
marinated in lemon, herb & black pepper, mash,
green beans and provençale sauce

Sweetcured bacon loin
creamed leeks, mash and green peppercorn sauce

Warm goats cheese tart (V)
with mature cheddar, clotted cream, shallot and leeks
sun dried tomato pesto

Tomato and red onion salad
Mixed salad
Creamy rooster mash
French fries
Panaché of vegetables

Sauté mushrooms
Peppercorn sauce
Red wine sauce
Garlic bread
Giant onion rings

Side Orders £3.50 each

Chocolate barvarois torte
cremè fraiche and boozy cherries

Pecan tart
with rum and raisin ice cream

Sticky toffee pudding
with vanilla ice cream

Forest fruit meringue
with strawberry ice cream

Two Courses £18.95
Three Courses £23.95

Detailed allergen information is available on request.

Our room service and lounge menus are also available should you require some more options.

Service Charge a service charge of 12.5% is added to your bill. 100 % of this goes to the staff who use around 2.5% of the funds to manage the administration of the account on their own behalf. The service charge is **completely optional** and if you would like it removed please advise your server and we will do so without hesitation.