

STARTERS

Pan Fried Mackerel Fillet
With a curried puy lentil salad
six pounds and eighty six pence

Baked Goats Cheese and Mushroom
With spinach, pesto and pine nuts
five pounds and sixty five pence

Spiced Lamb Kofte Balls
With saffron rice and raita dip
six pounds and seventy six pence

Singapore Chilli Crab
Served with noodles
five pounds and twenty four pence

Haggis, Neeps and Clapshot
Served with whisky sauce
five pounds and six pence

Leek Vinaigrette
With Crispy parma ham and egg
six pounds and seven pence

MAIN COURSE

Pan Fried Salmon Fillet with Crispy Bacon
Served on cauliflower mash
twelve pounds and fifty one pence

Roast Breast of Guinea Fowl
Served on smoked bacon mash and curly kale
thirteen pounds and sixty seven pence

Confit of Belly Pork and Apple Puree
With blackpudding mash
fourteen pounds and eighty three pence

Beef and Onion Pie
With mash potato and glazed carrots
fourteen pounds and eighty eight pence

Roast Duck Breast
With a potato rosti and cherry sauce
twelve pounds and forty four pence

Vegetable Thai Red Curry
With rice and fresh coriander
ten pounds and ten pence

SWEETS

Banoffee Pie
With chocolate sauce
five pounds and fifty pence

Homemade Chocolate Brownie Cheesecake
With thunder and lightning icecream
five pounds and fifty pence

Poached Vanilla Pear Tart
With white chocolate and hazelnut sauce
five pounds and fifty pence

Rhubarb and Orange Syllabub
With pistaccio nuts
five pounds and fifty pence

A Selection of English Lakes Ice cream
five pounds and ninety nine pence

A Platter of Farmhouse Cheese
With Keez chutney and biscuits
five pounds and ninety nine pence