

2 Courses **£17.95**
3rd Course **£ 3.00**

Awarded in 2011 for the use of fresh locally sourced produce, prepared by our team of chefs

Starters

MEZZALUNA MUSHROOMS

Sautéed and infused with garlic, cream and brandy resting in a crisp filo basket and topped with a parmesan crust.

SWEET CHILLI KING PRAWNS

North Atlantic King Prawns in a crisp crumb in a Thai sweet chilli sauce.

PISTACHIO PATE

Our chef's own recipe, smooth chicken liver pate stuffed with pistachio nuts, complimented by a rich Borollo and red onion compote and toasted ciabatta.

CHEF'S SOUP OF THE DAY

Always fresh, always hot, served with warm roll and butter.

Main Courses

LAKELAND SIRLOIN STEAK

Char-grilled to your liking and smothered in a creamy peppercorn sauce. Choose from double dipped chipped or Mediterranean potatoes and panache of local vegetables.

SALMON FILLET

Scottish salmon served with a lime zest hollandaise sauce and herb roasted potatoes and panache of local vegetables.

CHICKEN, MUSHROOM & PEPPERONI ALFREDO

Breast of chicken, mushrooms and pepperoni mixed together in a white wine and cream sauce served on a bed of alfredo pasta.

MEDITERRANEAN WELLINGTON

Roasted red pepper, toasted walnuts and goats cheese in a puff pastry shell, herb roasted potatoes and winter vegetables.

Desserts

STICKY TOFFEE PUDDING

Served hot and laced with toffee syrup and surrounded with a choice of cream or custard.

BRANDY AU CHOCOLATE

A rich chocolate sponge soaked with brandy syrup, topped with brandy mousse and white chocolate flakes then finished with a white chocolate feathered truffle and served with cream.

ASSORTED ICE CREAMS

Please note: Some of our dishes may contain nuts.

Our A' La Carte Menu is also available.

All weights quoted are prior to cooking.