

# **STARTERS**

# Trio of melon (VE, GF)

Aged port, sprig of fresh mint

### Smoked duck (GF)

Orange glaze, mixed lettuce, candied apple, tomato compote

#### Prawn cocktail (GF) Always Available

Marie rose sauce

### House salad (V, VE, GF) Always Available

Seasonal leaves, fennel, cucumber, tomato and olives with ranch, honey mustard or vinaigrette dressing

#### Caesar salad Always Available

Romaine lettuce, golden croutons, caesar dressing, shaved parmesan cheese, grilled chicken or prawns optional

### Beef consommé (GF)

Diced vegetables, sherry

### Cream of asparagus soup (V, GF)

Croutons

### Cream cheese onion rings (V)

Lemon mayonnaise

# MAIN COURSES

#### Grilled fillet of atlantic salmon (GF)

Crushed potatoes, steamed broccoli, fennel and pepper ragout, herb sauce

### Chicken riviera (GF)

Sundried tomato and garlic stuffing, jasmine rice, sautéed mushroom, sweet pepper and courgette medley, Cabernet wine reduction

### Slow cooked Angus beef pot roast (GF)

Anna potatoes, red cabbage fondue, honey roast parsnips, mustard gravy

### Vegetable spring rolls (V, VE)

Stir-fried glass noodles, sweet and sour dipping sauce

#### Grilled or poached fish of the day Always Available

Garlic and San Marzano tomato fondue, boiled or fried potatoes, seasonal vegetables or house salad

# Grilled breast of chicken (GF) Always Available

Thyme, lemon, virgin olive oil, boiled or fried potatoes, seasonal vegetables or house salad

### Roast vegetable and caramelised red onion tarte tatin (V) Always Available

Apricot compote, house salad

(V) Vegetarian

(GF) Gluten-free

(GO) Gluten free option available

(VE) Vegan

(VO) Vegan option available



### DESSERTS

### Warm chocolate brownie (V)

Butterscotch popcorn, coffee ice cream

### Fraisier gateau (V)

Genoise sponge, light mousseline cream, strawberries

### Praline cream cake (V)

Cookie rocks, fudge

### Sugar free poached pear (V, GF)

Red wine, whipped sour cream

### Coupe Malaga (V, GF)

Vanilla ice cream, rum-soaked raisins, whipped cream

### Homemade apple pie (V) Always Available

Served warm with custard or vanilla ice cream

### ICE CREAM AND SORBET

Vanilla, chocolate, strawberry or coconut ice cream Lemon sorbet

Sugar free daily flavour

### **CHEESE**

British and continental cheese selection Always Available

Crackers, fresh fruit, nuts

# **COFFEES**

Espresso Cappuccino Flat white Caffe latte

# SPECIALITY COFFEES 2.50\*

Highland coffee Chivas Regal, coffee and a generous helping of cream

Chocolate orange coffee Grand Marnier, hot chocolate and a generous helping of cream

Café royal Martell VS and hot coffee, topped with cream

Italiano coffee Sambuca, coffee and a generous helping of cream

# **COGNACS, BRANDY AND PORTS**

Martell VS 2.90\* Sandeman ruby port

Martell VSOP 3.50\* Cockburn's special reserve port

Cardenal Mendoza 3.00\*

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(GF) Gluten-free

(GO) Gluten free option available

(VE) Vegan

(VO) Vegan option available