

# Restaurant

## Sunday Lunch Menu 12:00 – 2:00 pm

Chef's Homemade Soup of the Day

Warmed Goats Cheese Salad with Baby Beetroot, Walnuts and a Course Grain Mustard Dressing *v, gf*

Pâté Maison served with Cumberland Sauce and Toasted Brioche

Tempura King Prawns with Sweet Chilli Dipping Sauce

Fan of Seasonal Melon with Parma Ham *gf*



Homemade Beef Steak Pie

Roast Half Chicken wrapped in Bacon with Pan Gravy

Grilled Fillet of Shetland Salmon with Chilli, Lime and Coriander Salsa *gf*

Confit Duck with Stornoway Black Pudding and Sweet Pickled Red Cabbage

Breaded Fillet of Haddock with Chips and Tartare Sauce

Red Pepper Filled with Roasted Vegetables, Organic Cheddar and Toasted Pine Kernels *v*



Sticky Toffee Pudding served with Vanilla Ice-cream *v, gf*

Panna Cotta with Fresh Raspberries and Biscotti

French Brie, Organic Godminster Mature Cheddar and Kintyre Blue, Caramelised Red Onion Chutney and Arran Oatcakes *v*

Rich Belgian Pot au Chocolate with Vanilla Ice-cream *v*

Strawberry Meringue Glacé *v*

Fresh Strawberries, Crushed Meringue, Vanilla and Strawberry Ice-creams, Strawberry Sauce



Selection of Tea £ 2.30

Cafetiere of Coffee - 1 persons £ 2.50

Cafetiere of Coffee - 2 persons £ 4.75

**£ 19.95 pp 3 courses - £ 17.75 pp 2 courses - £ 13.95 pp 1 course**

Our food is prepared in a kitchen with nuts and other ingredients not specified on the menu.  
Full allergen information is available please ask.

Customers – When ordering please inform your server as to any dietary requirements in order  
that we can handle your individual requirements. Some dishes can be adapted.  
Gluten Free: all fried food is cooked in a shared fryer.