

## **STARTERS**

#### Thai lettuce wrap (V, VE, GF)

Bamboo shoots, mushroom, carrot, kale, chopped peanuts, sweet chilli sauce

#### Pork rillette

Rustic bread, grain mustard, beetroot chutney

#### 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

### Vegetable consommé (VE, GF)

Tomato, fresh herbs

#### Beef and sweet paprika soup (GF)

Diced potatoes, vegetables

#### Twice baked cheddar soufflé (V)

Basil oil

## **MAIN COURSES**

#### Seared seabass fillet (GF)

Steamed potatoes, grilled leeks and carrots, chive sauce

### Iberico pork oscar (GF)

Crab meat, green asparagus and béarnaise sauce, potato gratin, glazed root vegetables

#### Roast chicken (GF)

Roast potatoes, glazed peach, braised red cabbage, buttered broccoli, gravy

## Root vegetable and ancient grain loaf (V, VE, GF)

Red pepper ketchup, jacket potato, house salad

### 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

#### Banana tarte tatin (V)

Vanilla ice cream

### Chocolate pot de crème (V, GF)

Citrus compote

Praline slice (V)

Raspberry sauce

## Sugar free vanilla gateau (V)

Zesty fruit stew

#### Brownie coupe (V)

Vanilla ice cream, cherry coulis, Chantilly cream, walnuts, brownie pieces, hot fudge sauce

### 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
Pineapple 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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(GO) Gluten free option available

(VE) Vegan

(VO) Vegan option available