STARTERS

Roast beetroot carpaccio (V, VE, GF)
Mixed greens, horseradish, truffle oil

Grilled courgette (V, GF)
Red pepper caviar, cheese, red onion and cherry tomato salad

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

Carrot and ginger consommé (V, VE, GF)
Carrot julienne, aromatic herbs

Corn and bacon chowder
Spring onion garnish

Seafood au gratin
Saffron and cheese cream sauce

MAIN COURSES

Pan-fried flounder fillet (GF)
Roast potatoes, Vichy carrots, buttered broccoli, marsala cream sauce

Iberico pork loin (GF)
Prosciutto, roast potatoes, sautéed green beans, grilled tomato, thyme infused gravy

Duck & Leg
Breast, sautéed sticky five spiced duck leg, potato, peppers, celeriac, juniper jus

Polenta (V, VE, GF)
Wilted greens, sautéed mushrooms, garlic shavings

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

Grand Marnier soufflé (V)
Chocolate orange truffle

Dark chocolate panna cotta (GF)
Fruit caviar, amaretti

Banoffee pie (V)
Banana toffee sauce

Sugar free chantilly cream profiteroles (V)
Coffee essence

Peach melba (V, GF)
Poached peach, Melba sauce, whipped cream and caramelised almonds

Homemade apple pie (V) Always Available
Served warm with custard or vanilla ice cream

ICE CREAM AND SORBET

Vanilla, chocolate, strawberry or mint chocolate chip 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*		

(V) Vegetarian   (GF) Gluten-free   (GO) Gluten free option available   (VE) Vegan   (VO) Vegan option available