



RESTAURANT & ROOMS

## FIXED PRICE MENU

1 COURSE £11.95  
2 COURSE £15.95  
3 COURSE £18.95

## WINE MENU

Add half bottle of wine;

HOUSE WINE £6  
SAUV BLANC / MERLOT £8  
CHARDONNAY / SHIRAZ £9

## STARTER

### SOUP OF THE DAY

AVOCADO & PRAWNS, Marie rose sauce, mixed leaves (£2 sup)  
ROAST BUTTON MUSHROOMS, garlic, cream Parmesan & parsley  
ROCKET & PARMESAN SALAD, Sunblushed tomatoes & balsamic syrup  
FINE CHICKEN LIVER PATE, Sweet stewed onions & toasted butter bread  
SCOTTISH SMOKED SALMON, creamy scrambled eggs (£3 sup)

## MAIN COURSE

POACHED SALMON FILLET, White wine cream, tomato & cucumber concasse (£2 sup)  
PAN FRIED PORK FILLET, Stilton glaze & port wine sauce  
CONFIT OF CHICKEN LEG, Red wine sauce  
BAKED FISHCAKE, Tarragon & lemon cream  
TAGLIATELLE & WILD MUSHROOMS, garlic & chive cream sauce  
PAN FRIED RIB EYE STEAK, Wild highland sauce (£4 sup)  
All main courses are served Seasonal Vegetables & potatoes

## DESSERT

TRIO OF HOMEMADE ICE CREAMS  
CLASSIC VANILLA POD CREME BRULEE  
STICKY TOFFEE PUDDING  
WEDGE OF YORKSHIRE BLUE, APRICOT CHUTNEY  
CHOCOLATE TART, BRANDY SNAP & WHITE CHOC ICE CREAM (£2.50 SUP)

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Available All day Sunday & weeknights untill 8pm (excludes Saturday)