

## Main Courses

### Beef Dishes

**MEDALLIONS OF BEEF FILLET**  
Served in a light herb pastry shell with a red onion confit, fondant potatoes and a Cognac and forest mushroom sauce.

**£24.00**

**BEEF WELLINGTON**  
Scotch beef fillet baked in a light puff pastry Served with chateau potatoes and turned garden vegetables.

**£24.00**

**FILLET OF SCOTCH BEEF**  
On Anna potatoes with a dark wine jus Garnished with roasted garden vegetables.

**£22.80**

**BEEF STROGANOFF**  
Strips of scotch beef fillet sautéed with shallots, mushrooms and flavoured with paprika and brandy cream served with boiled rice.

**£19.90**

**GRILLED SIRLOIN STEAK**  
Served with sauté potatoes roast root vegetables & Café de Paris butter.

**£11.20**

### Game Dishes

**ROAST BREAST OF DUCK**  
Served with clapshot mash, roast vegetables and claret sauce.

**£15.65**

**PAN SEARED DUCK BREAST**  
On crushed olive potatoes, wild berry and rosemary sauce.

**£15.05**

**VENISON SADDLE**  
With a wild game farce crepinette and served with Fondant potato and seasonal vegetables Juniper and cognac sauce.

**£10.60**

### Chicken Dishes

**MAIZE FED BREAST OF CHICKEN**  
Filled with a sun blush tomato and basil farce and served with vegetable Dauphine and a herb and tomato sauce.

**£14.00**

**PAN SEARED CHICKEN**  
Wrapped in Parma ham, garlic and sage and served on a sun dried tomato mash, basil & red wine sauce.

**£10.65**

**CHAR GRILLED CHICKEN SUPREME**  
On spring onion mash served with a light red wine jus.

**£10.30**

**BREAST OF CHICKEN**  
Stuffed with parfait of ham and wild mushrooms Creamed potato cake with asparagus veloute.

**£9.55**

**OVEN ROASTED CHICKEN**  
Filled with haggis roast root vegetables flavoured with thyme, fondant potato and forest mushroom sauce.

**£8.95**

### Lamb Dishes

**ROAST STUFFED SADDLE OF LAMB**  
Saddle of lamb stuffed with a herb farce, served on Anna potato with roast baby vegetables and a herb jus.

**£14.55**

**ROAST RACK OF LAMB**  
With fondant potato, seasonal vegetables and a Thyme and redcurrant sauce.

**£14.00**

**BRAISED LAMB SHANK**  
Served on garlic mash and lardons of bacon and garnished with parsnip crisps.

**£11.20**

**ROAST LEG OF LAMB**  
Studded with rosemary and served with roast baby potatoes and a rosemary and red wine sauce.

**£10.10**

## Pork Dishes

### ESCALOPE OF PORK FILLET

Served with a forest mushroom sauce and thyme roasted vegetables.

£9.55

### ROAST LOIN OF PORK

Served on roast red cabbage with chateau potato and a glazed apple, calvados & sage sauce

£8.99

## Fish Dishes

### SEARED SCOTTISH SALMON

Served on crushed olive potatoes with grilled vegetables and a fennel cream sauce.

£9.55

### POACHED SCOTTISH SALMON

With a chargrilled vegetable salad, sauté new potatoes and a confit of lime.

£9.75

### GRILLED RED SNAPPER

On pineapple salsa with a rocket salad dressed with tomato oil

P.O.A.

### OVEN ROASTED SEABASS

On basil and pecorino cheese risotto, and topped with a fennel salad.

P.O.A

### MONKFISH & PARMA HAM

Monkfish loin wrapped in Parma ham and served on a saffron mash glazed vegetables and garnished with crisp leeks.

P.O.A.

## Vegetarian Dishes

### MEDITERRANEAN VEGETABLES EN CROUTE

French style puff pastry with roasted vegetables and a sun-dried tomato coulis.

£6.50

### FILLO PASTRY BASKETS

Filo pastry baskets filled with assorted seasonal vegetables in a classic stroganoff sauce.

£6.50

### THAI VEGETABLE STIR FRY AND RICE

Vegetables and oriental spices combined to give a tantalising taste of the Orient.

£8.65

### STUFFED VEGETABLES

Seasonal vegetables filled with a complimentary stuffing and served with a sweet chilli and coriander sauce.

£6.25

### VEGETABLE LASAGNE

Market fresh vegetables cooked between layers of pasta, béchamel sauce and parmesan.

£6.25

### MUSHROOM STROGANOFF AND WILD RICE

Button mushrooms, gently sautéed with cream, white wine and a dash of paprika.

£6.20

### CHEF'S SELECTION OF SEASONAL VEGETARIAN DISHES

A selection of dishes freshly prepared by our chefs using a variety of seasonal vegetables.

P.O.A.