

A La Carte Menu
Friday & Saturday 18.45 – 21.00

To start

Wheel of Camembert to Share
baked in the oven until gooey, topped with chorizo chunks
and served with garlic crostini fresh bread and sweet onion jam

£8.95

Chef's Homemade Chicken Liver Pâté Pot
with chutney and toasted brioche

£5.50

Chef's Soup of the Day with Fresh Bread & Butter

£4.95

Salt & Pepper Spiced Baby Squid pan fried with Pak Choi

£6.95

Chargrilled Asparagus & Soft Quail Egg Salad
with a honey & Dijon dressing

£5.95

Local Pigeon & Goose Mini Steamed Suet Pudding
warm onion jam & parsnip crisps

£6.95

Mains

Chargrilled Matured British Fillet Steak or Rump Steak
served with burst tomatoes, button mushrooms, Infusions hand cut chips and a
choice of blue cheese or pepper sauce.

Rump £15.95 / Fillet £21.95

Fillet Steak Rossini

Pan-fried with a rosti potato, toasted brioche, pâté and a red wine jus

£23.95

Chunky Cod Loin Fish & Chips

crispy Deckhand beer battered cod loin cooked in beef dripping
with Infusions hand-cut chips, minted stewed peas and chunky tartar

£13.95

Thick-Cut Pork Loin Steak

MacSween haggis fritter, poached egg, crispy sweet potatoes and a rainbow
peppercorn sauce

£15.95

Slow Braised Lamb Shank

Garlic mashed potatoes and a classic bourguignon sauce

£16.95

“Smokey” Roasted Chicken Supreme
with chicory bbq potatoes

£15.95

Pan Fried Salmon

with a trout, pea & parsley risotto & baby spinach puree

£16.50

Chef's Vegetarian Dish of the Day

£13.95

All served with a selection of Local Farm Vegetables