

Set Menu



Starters

Soup of the day with home-made bread (v, gf)

Tomato and red onion bruschetta with brie and balsamic reduction (v)

Crisp spinach and prawn fritters served with lemon crème fraîche

Smooth chicken liver pate with redcurrant sauce and granary toast

Crispy partridge in pakora batter with coriander yogurt

Warm salmon with beetroot salad and horseradish dressing

Mains

Wild mushroom risotto with roast butternut squash and crème fraîche (v)

Breast of chicken with creamed leeks, grain mustard jus and herby new potatoes

Pan fried fillet of sea bass with mushrooms, wilted spinach, lemon oil and nutmeg

Homemade Glenogil venison meatballs with spaghetti and creamy peppercorn sauce

*Grilled 7oz rump steak with hand cut chips, tomato, mushroom and onion rings
(Choice of sauces £2.50)*

Pan fried liver and bacon with onions, mashed potato and red wine gravy

Monday – Friday – 2 courses for £16.50

Saturday – Sunday – 2 courses for £19.50

12.00 – 9.00pm Monday-Saturday

12.00pm – 6.00pm Sunday

Please advise us of any special dietary requirements as most of our menu can be easily adapted to suit.