

# Set Menu



## *Starters*

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

*Tomato bruschetta with tomato, red onion, goats cheese and sweet balsamic (2)*

*Crispy prawn and spinach fritters with sweet chilli dip (2,3)*

*Glenogil game terrine with red onion marmalade and dressed leaves (2,4,9)*

*Deep fried brie with apple and cranberry compote (2,4,7)*

## *Mains*

*Pan fried fillet of cod with caper, dill and lemon butter sauce with ribbons of veg and toasted almond mash (5,7,10)*

*Chicken and herb roulade with crayfish bisque sauce, crispy potatoes and spinach (3,7)*

*Grilled rump steak with tomato, mushrooms, onion rings and hand cut chips (2)  
(choice of peppered, mushroom or blue cheese sauces) (7)*

*Pan fried grouse breasts, roast root veg, black pudding mash and red wine gravy (2,7)*

*Slow roast duck leg, green vegetables, herb mash and tangy orange sauce (7)*

*Vegetable gateau with root vegetable puree, creamed onions and crispy poached eggs (2,4,7)*

Monday – Friday – 2 courses for £17.50

Saturday – Sunday – 2 courses for £20.50

Monday – Saturday 12.00 – 9.00pm, Sunday 12.00pm – 6.00pm

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