

DINNER MENU

STARTERS

WARM ORIENTAL DUCK LEG CONFIT
SERVED ON A BEAN SPROUT SALAD FINISHED WITH
ORANGE, SPRING ONION AND SOY DRESSING
- £5.25

STEAMED ESCALOPE OF SMOKED SCOTTISH SALMON
ACCOMPANIED WITH PICKLED FRESH ASPARAGUS,
LEMON AND CHERVIL MAYONNAISE
- £4.95

HOMEMADE SOUP OF THE DAY
SERVED WITH CRISPY ROLL & BUTTER
- £3.35

ROASTED FENNEL RISOTTO
WITH LEMON AND DILL WEED OIL, TOPPED WITH FRESH
PARMESAN SHAVINGS
- £4.75

CHICKEN & DUCK LIVER PATE
STUDED WITH SOFT GREEN PEPPERCORNS, ACCOMPANIED BY
SPICED PEAR CHUTNEY AND TOASTED CIABATTA
- £4.95

BUTTON MUSHROOMS
SIMMERED IN A CHIVE CREAM SAUCE,
SERVED ON TOASTED GARLIC BREAD DRIZZLED WITH BASIL OIL
- £4.85

SAUTÉED TRIO OF TIGER PRAWNS
MARINATED IN MILD CURRY SPICES, SERVED IN A LIME AND CORIANDER
SAUCE WITH A TIMBALE OF TURMERIC RICE
- £5.35

GRILLED WARM STUMPLE CROTIN GOATS CHEESE
SERVED ON A ROCKET SALAD WITH TOMATO VINAIGRETTE
AND TOASTED SESAME SEEDS
- £5.20

MAIN COURSES

HORSE & FARRIER SPECIALITY DISH FARRIER LAMB SHOULDER

PREPARED IN OUR OWN SPECIALITY MARINADE
SLOWLY BRAISED IN JENNINGS CUMBERLAND ALE SERVED ON A BED OF
FRESH CHIVE MASH WITH A REDCURRANT & MINT SAUCE
- £13.95

PAN-FRIED 8OZ FILLET STEAK

ACCOMPANIED WITH A RED ONION, PLUM TOMATO AND CHILLI SALSA,
TOPPED WITH CRÈME FRAICHE
- £16.95

SEARED YELLOW FIN TUNA STEAK

IN AN OLIVE OIL AND FRESH LIME MARINADE SERVED ON A BED OF SOFT EGG
NOODLES FINISHED WITH BASIL AND SAFFRON BUTTER
- £15.95

POACHED SEABASS FILLET

SERVED WITH CONCHIGLIE PASTA SHELLS, SPANISH CHORIZO SAUSAGE,
MEDITERRANEAN SAUCE VIERGE AND AGED BALSAMIC REDUCTION
- £14.95

PAN-ROASTED MAIZE FED CHICKEN SUPREME

SERVED ON A BED OF HERB RISOTTO ACCOMPANIED WITH A LEMON AND
TARRAGON BUTTER SAUCE
- £13.95

FARRIER SPECIALITY DISH

PAN GRIDDLED CUMBERLAND SAUSAGE

PREPARED WITH BEEF, PORK, OUR OWN HERBS AND SPICES, BLENDED WITH
JENNINGS ALE SERVED ON A BED OF SPINACH MASH WITH AN ONION AND
THYME GRAVY
- £12.25

STEAMED DELICE OF SCOTTISH SALMON

RESTING ON A BED OF FETTUCCINE PASTA, GREEN LIPPED MUSSELS AND A
SHALLOT HERB PERNOD CREAM SAUCE
- £13.95

PAN-FRIED 10OZ SIRLOIN STEAK

ACCOMPANIED WITH A MUSHROOM, ONION, SMOKED BACON, CHIVE & WHISKY
CREAM SAUCE
- £14.95

**PLEASE SEE TODAY'S "SPECIALS" SELECTION FOR OUR
VEGETARIAN DISHES**

WE HOPE YOU HAVE ENJOYED YOUR VISIT WITH US TODAY, IF YOU HAVE
TELL OTHERS, IF NOT TELL US

ALL PRICES INC. VAT. SERVICE CHARGE NOT INCLUDED AND LEFT TO CUSTOMER'S DISCRETION.

SWEET SAMPLE MENU

**TUILLE BASKET FILLED WITH FRESH PINEAPPLE LACED WITH
TROPICAL PEACH TABOO TOPPED WITH PEAR SORBET**

GINGER & CITRUS SPONGE WITH FRESH CREAM

FRESH FRUIT SALAD TOPPED WITH ALMOND AMARETTO

STICKY TOFFEE PUDDING SERVED WITH CUSTARD SAUCE

WHITE CHOCOLATE AND APRICOT ICE CREAM PARFAIT

JAM SPONGE CUSTARD SAUCE

ALL DESSERTS

£3.95

**TO ACCOMPANY YOUR SWEET SELECTION, MAY WE
RECOMMEND A GLASS OF 'LATE HARVEST' A DELICIOUS
DESSERT WINE**

£2.95

**SEE PAGE OPPOSITE FOR SELECTION OF
CHEESES**

**SERVED WITH A SELECTION OF BISCUITS,
CELERY & GRAPES**

£4.25

**TO COMPLEMENT YOUR SELECTION OF CHEESE,
MAY WE SUGGEST A GLASS OF FINE RUBY PORT
FOR AN ADDITIONAL PRICE OF £1.00**

ICE CREAM SELECTION

THE 'ALL NATURAL' COLLECTION FROM MOYENPICK OF SWITZERLAND
A UNIQUE RANGE OF SUPER PREMIUM LUXURY ICE CREAMS.
MADE FROM CAREFULLY SELECTED INGREDIENTS FROM THE WORLDS
FINEST SOURCES, ONLY FRESH CREAM, FRUIT PUREE, NO ARTIFICIAL ADDITIVES.

SWISS DOUBLE CHOCOLATE

PREMIUM SWISS CHOCOLATE SHAVINGS BLENDED IN A CREAMY ICE CREAM

MINT CHOCOLATE

REFRESHING MINT ICE CREAM & CRUNCHY PIECES OF SWISS CHOCOLATE

ALMOND AMARETTO

CARAMELISED ALMONDS, AMARETTO AND ALMOND COULIS

CRÈME VANILLA

RICH CREAMY VANILLA POD ICE CREAM

PISTACHIO

A RICH & CREAMY TRADITIONAL FLAVOURED ICE CREAM, WITH CRUNCHY
PISTACHIO PIECES

PASSION FRUIT & MANGO SORBET

RASPBERRY & STRAWBERRY SORBET

LEMON SORBET

PARFAIT CARAMEL

A CARAMEL SAUCE, SURROUNDED BY CARAMEL ICE CREAM WITH CARAMEL
PIECES, THEN COVERED IN CHOCOLATE

CASSATA

AN ITALIAN CLASSIC MADE FROM A VARIETY OF CANDIED FRUITS COVERED BY
VANILLA ICE CREAM

MINT PARFAIT

A CENTRE OF DARK CHOCOLATE SAUCE, SURROUNDED IN MINT ICE CREAM
COVERED IN DARK CHOCOLATE

ALL SWEETS - £3.95

HOT BEVERAGES

CAFETIERE OF COFFEE - £1.85 PER PERSON

POTS OF TEA - £1.65 PER PERSON

POTS OF FRUIT OR HERBAL TEA - £1.65 PER PERSON