

Monday 14th January 2008
Dinner Menu



Cream of Wild mushroom Soup Finished with Truffle Oil	£4.50
Potted Pheasant with a Salad of French Beans and a Red Wine and Shallot Dressing	£6.00
Prawn Cocktail, our version of this timeless classic	£6.50
Salad of Crispy Lamb in a Plum Sauce with Toasted Sesame Seeds	£5.25
Roulade of Marburry Smoked Salmon filled with a Smoked Trout Mousse	£6.95
Homemade Chicken, Sweet Red Pepper and Chive Sausage	£5.75



Pan Fried Fillets of Smoked Haddock Wrapped in Smoked Bacon, Served with a Tomato and Herb Dressing on Mash	£14.00
Breast of Chicken with Ratatouille and Dauphinoise Potatoes	£12.95
Sautéed Strips of Fillet of Beef with Wild Mushrooms and Madeira Jus & Mash	£14.50
Roast Confit Leg of Barbary Duck on Sweet Carrot with a Sauce of Puy Lentils and Bacon	£14.95
8oz Fillet of 12oz Sirloin Steak with Grilled Flat Mushroom, Tomato, Onion Rings and Homemade Chips	£15.95
Fennel, Butternut Squash and Herb Risotto Finished with Dunsyre Blue	£12.00



Glazed Lemon Tart	£5.50
Vanilla Panacotta with Oranges in a Caramel Syrup	£5.50
Chocolate Cheesecake with Glazed Pears	£5.50
Lemon Posset	£5.50
Crème Brulee	£5.50
Cheeses and Homemade Oatcakes	£7.00



Coffee or Tea with Mints	£2.50
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