

# AUTUMN MENU

Our menu has been created with love by our amazing chef, Duncan McBain, using the best of local produce and prepared fresh daily.

## SANDWICHES / FLAT BREADS

Sandwiches.....£6.50

White // Brown // Panini

Flat Breads.....£12

*Chicken Satay Mayo, Bean Sprouts, Toasted Sesame Seeds  
'Sutherlands' Smoked Salmon, Chive & Lemon Crème Fraiche, Pea Shoots*

*Pulled Pork, Tomato, Apple & Chilli Chutney*

*Beef Tomato, Mozzarella, Basil Pesto*

All Served with Mixed Salad & Parsnip Crisps

## • SOUPS •

Homemade Soup of the Day, Baked Bread .....£4

Cullen Skink, Baked Bread .....£5

## • SOUP & SANDWICH COMBO •

Homemade Soup of the Day & Sandwich .....£9

Cullen Skink & Sandwich .....£10

## • STARTERS •

MACKEREL .....£6.50

Potted Mackerel, Cranberries, Pickled Radish & Shallot Salad, Crusty Bread

TERRINE .....£6.50

Chicken & Haggis Terrine Wrapped in Parma Ham, Whisky & Pancetta Jam, Toasted Oatmeal Roll

FISHCAKE .....£6.50

Hot Smoked Salmon & Dill Fishcake, Lemon Curd, Chilli Salsa, Pea Shoots

CAMEMBERT .....£6

Baked Camembert, Rosemary & Garlic Focaccia, *'Bakery Lane'* Onion Chilli Jam

## • MAINS •

FISH 'N' CHIPS .....£14

Beer Battered Haddock, Garden Peas, Tartare Sauce, Chips

PORK .....£14

Pork Loin, Applewood Smoked Cheese Dauphinoise Potatoes, Apple Puree, Crispy Crackling, Rosemary Jus

COD .....£14

Herb Crusted Cod, Chorizo Risotto, Green Pea & Mint Veloute, Crispy Leeks

FEATHERBLADE .....£14

Featherblade of Beef, Horseradish Mashed Potato, Wild Mushroom Stuffed Tomato, Mixed Vegetables, *'Deeside Brewery Stout'* Gravy

BEEF .....£12

Hot Roast Beef Sandwich, Fried Onions, English Mustard Mayo, Salad Leaves, Chips

RISOTTO .....£11

Tomato, Basil & Mozzarella Risotto, Dressed Olive Salad, Garlic Bread

SALAD .....£11

Baked Goats Cheese, Roasted Shallots, Toasted Walnuts & Pear Salad, Shallot & Mustard Dressing

## BURGERS

Homemade Steak Burger, Brioche Roll, Lettuce, Tomato, Slaw, Garlic & Rosemary Salted Wedges

• £12 •

Extra Toppings (£1 each)

Mature Cheddar // Blue Cheese // Bacon // Fried Onions // Tomato Chutney

## SIDES

Garlic Bread // Chips // Buttered Mixed Vegetables // Dressed Mixed Salad // Garlic & Rosemary Wedges

## • DESSERTS •

CHEESECAKE .....£5.50

Coconut Cheesecake, Pineapple & Malibu Pastels, Pineapple Puree, Pineapple Crisps, Vanilla Ice Cream

PUMPKIN .....£5.50

Pumpkin Pie, Ginger Beer Jellies, Candied Pecans, Maple & Walnut Ice Cream

PANNACOTTA .....£5.50

Clotted Cream & Vanilla Pannacotta, Dark Chocolate Macarons, Chocolate Soil, Meringue Drops

TART .....£5.50

Cherry Bakewell Tart, Black Cherry Compote, Coffee Gel, Mascarpone Gelato

ICES & SORBETS .....£4

A Selection of 3 Scoops of Ices & Sorbets

CHEESE .....£8.50

A Selection of Cheese, Chutney, Grapes, Celery, Homemade Oatcakes

Where possible, we always try to source all our ingredients locally.

= Vegetarian



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