

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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