



VALENTINES MENU



THURSDAY 14th TO SUNDAY 17TH FEBRUARY 2019

TO START

HOMEMADE SOUP OF THE DAY (GF Option) (V) £4.95

Served with fresh Bread & Butter

CHEF'S OWN CHICKEN LIVER PATE (GF OPTION) £5.25

Served with Oatcakes or Toast, Side Salad & Tomato Chutney

SMOKED SALMON (GF OPTION) £6.25

Served with Gin Pickled Cucumber, Fresh Bread & Side Salad

HAGGIS FRITTERS £5.25

Served with Tomato Chutney & Side Salad

SMOKED DUCK & STORNAWAY BLACK PUDDING SALAD £6.25

With Crispy Pancetta, Beetroot & Salad Leaves with Balsamic Dressing

FRESH SCOTTISH MUSSELS £6.50

Served with a Garlic & White Wine Sauce & Garlic Bread

BUTTERNUT, BRIE & BEETROOT TART (V) (GF) £5.75

Gluten Free Pastry Tart filled with Butternut Squash, Beetroot Chutney, Brie & vintage Cheddar, Served with Side Salad & Balsamic Glaze

THE MAIN EVENT

FILLET STEAK £24.95

Prime 8oz 28 day aged Angus Steak Served with Chips & Side Salad

Add Vine Ripened Tomatoes & Mushrooms £2.50

Add Peppercorn or Whiskey Sauce £2.50

BARBURY DUCK BREAST £15.95

Served with Mashed Potato, seasonal Vegetables & Redcurrant & Red Wine Jus

MCALPINE'S STEAK & ALE PIE £12.50

Head Chef's special recipe of Tender Beef, Slow cooked the traditional way, topped with Puff Pastry, served with a choice of Potatoes or Chips & Seasonal Vegetables

PAN FRIED SALMON FILLET £12.95

Served on a bed of Samphire with Mashed Potato, Seasonal Vegetables & a Dill and White Wine Sauce

CHICKPEA, SWEET POTATO & SPINACH CURRY (VEGAN) (GF) £9.95

A vegan Curry of Chickpeas, Sweet Potatoes & Spinach in a Coconut & Garlic Sauce, Served with Rice & Naan Bread

CHICKEN BREAST FILLET WITH STORNAWAY BLACK PUDDING £11.95

Chicken Breast Fillet stuffed with Stornaway Black Pudding, wrapped in Bacon and served with Potatoes, Seasonal Vegetables and Red Wine Jus

FRESH BEER BATTERED HADDOCK & CHIPS (GF OPTION) £12.95

Served with Chips & a choice of Mushy or Garden Peas or Side Salad & Chef's own Tartare Sauce (optional)

THAI GREEN CURRY £12.95

Chef's own Chicken Thai Green Curry served with fragrant Rice & Naan Bread

VENISON LOIN £16.95

Served with Mashed Potato, seasonal Vegetables & a Red Wine and Port Jus

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SOMETHING SWEET



ETON MESS (GF) £4.95

Meringue, Chantilly Cream & Seasonal Berries

CHOCOLATE BROWNIE SUNDAE (GF) £4.95

With Chocolate Ice Cream, Chocolate Sauce and Fresh Raspberries

TEMPTATIONS BAKERY CHEESECAKE £5.75

Our Cheesecake of the Day served with Chantilly Cream

BRAMLEY APPLE & CINNAMON CRUMBLE (GF) £5.75

Served Hot with Either Custard, Cream or Vanilla Ice Cream

TRIO OF ICE CREAM £4.25

Three scoops of Vanilla, Chocolate or Strawberry Ice Cream

HOT CHOCOLATE FUDGE CAKE (GF) £4.95

Served with Cream or Vanilla Ice Cream

An optional 10% charge will be applied to parties of 8 or more. All of our food is prepared daily therefore our menu is subject to availability. All ingredients may not be listed so please let your server know about any allergies or special dietary requirements

