

Lunch Menu

Soup of the Day with Hand baked Bread £4.50

Home Cured Gravavlax with Horseradish Cream & Buttered Brown Bread £6.95

Terrine of Local Game with our own Chutney & Toasted Brioche £6.50

Warm Chilli, Garlic and Crayfish Salad £6.50

Mushroom Ragout Served in a Filo Basket £5.95

Salad of Pear, Walnut & Strathdon Blue Cheese S£5.95

Warm Goats Cheese with homemade Red Onion Jam,
Salad Leaves & Balsamic Reduction £6.50

Casserole of Glen Tanar Venison with Potatoes & Vegetables £12.95

Creamy Mushroom Tagliatelle with Roasted Walnuts £11.95

Fillet of Sea Bass with Chateau Potato & Fresh Salsa £13.95

Stir Fry Chicken with Sweet Chilli Sauce and Vegetables Set on Rice £12.95

Poached Fillet of Salmon Set on Crayfish Linguini £13.95

Mushroom Risotto Served in a Cheese Basket £12.95

Roast Root Vegetable and Brie Crepe £12.95

28 Day matured Aberdeen Angus Sirloin Steak £22.95

Sautéed Onion & Mushroom, Hand Cut Chips & Pepper Sauce

Linguini Bolognese with Parmesan Shavings £12.95

Poached Haddock with Creamy Mash, topped with a Poached Egg

Tagliatelle Carbonara with mixed Salad £12.95

Panini

Honey Roast Ham & Cheddar

Bacon, Brie and Cranberry

Tuna & Red Onion

Crayfish in Marie Rose Sauce

Goats Cheese & Homemade Chutney

Bacon, Lettuce & Tomato

Cheese & Homemade Chutney

All served with Rocket and Potato Salad Garnish £ 9.95

Hand Cut Chips £3.50; Home Made Bread Roll £1.50;

Desserts from **£5.95**