

# MENU

## Starters

### Soup of the day

Made from locally sourced vegetables and stock made from vegetable trimmings, served with artisan soda bread

(Contains allergens: 6 wheat,12)

### Cheese & sun-dried tomato crostini

Served with rocket & toasted almond flake salad, pickled beets & balsamic reduction

(Contains allergens 6 wheat,7,11,13)

### Panko-coated calamari rings

Served with petit salad, lemon & dill crème fraiche.

(Contains allergens: 2 squid, 6 wheat,7,11,12,13)

### Duck spring rolls

Served with hoisin sauce

(Contains allergens 4 peanuts, 6 wheat,7,8,11,13)

## Mains

### Pan-seared fillet of Atlantic Salmon

Served with pea & leek potato cake, seasonal greens, peppers, red onion & coriander salsa

(Contains allergens: 3 salmon 6 wheat,7,11,12)

### Grilled Chicken Supreme

Gratin potatoes, tenderstem broccoli, honey roasted carrots, mushroom & tarragon sauce

(Contains allergens: 7,12)

### Sesame & Ginger Marinated Beef

Served with baby gem lettuce, confit tomatoes, potato cubes, topped with crispy onions

(Contains allergens: 8,10)

### Red Thai chickpea & sweet potato curry

Served with mixed vegetables in a mildly spiced curry sauce, infused with kaffir lime leaves. Served with basmati rice.

(Contains allergens:4 peanuts, 8, 12)

## Desserts

### White Chocolate & Raspberry Roulade

Served with soft meringue fillet with white chocolate cream, served with summer berry compote and strawberry ice-cream

(Contains allergens: 6 wheat, 7, 11)

### New York Style Baked Cheesecake

Served with salted caramel ice cream

(Contains allergens: 6 wheat,7, 11)

### Selection of Glenown Ice Cream

Served with strawberry, vanilla, chocolate

(Contains allergens:6 wheat, 7, 11)