**Lands of Loyal**

**Starters**

**Cream of Tomato & Basil Soup**

With a Crusty Roll & Butter £7.25 **Cock a Leekie Soup** With a Crusty Roll & Butter £7.25

**Filo Parcel of Pheasant**

Stuffed with Leeks Smoked Bacon & Brie, With a Cream, Port, Mace & Pickled Walnut Sauce £8.95

**Hot Game Pate en Croute**

With a Rich Port & Red Berry Sauce £8.95

**Smoked Salmon & Prawn Roulade**

With Brown Bread & Butter £8.95

**Sweet Melon & Mango Cocktail**

With Glayva & Passion Fruit Syllabub £8.50

**Crispy Goats Cheese with Parma Ham & Caramelized Fig**

Garnished with Petit Salad £8.95

**Main Courses**

**Braised Steak with a Rich Red Wine and Shallot Sauce**

Seasonal Vegetables & Potatoes £21.95

**Pan Fried Gressingham Duck Breast with a Puy Lentil Jus**

Seasonal Vegetables & Potatoes £24.95

***Deep Fried Whole Tail Scampi***

With Chipped Potatoes & Dressed Side Salad £16.95

**Salmon in White Wine & Lemon Butter** With Wilted Spinach Served with Seasonal Vegetables & Potatoes £22.50

**Slow Cooked Angus Lamb Shank**

Served Seasonal Vegetables & Potatoes £22.50

**Breast of Chicken Stuffed with Award Winning Haggis** With a Whisky Sauce, Seasonal Vegetables & Potatoes £21.00

**Filo Parcel with Cauliflower, Asparagus, Leeks & Cashew Nuts**

With an Aromatic Tomato & Basil Sauce & Dressed Salad £19.50

**Thickly Sliced Aberdeen Angus Beef Fillet** With a creamy Brandy & Mushroom Sauce, Seasonal Vegetables & Potatoes £34.00

**Desserts**

**Delicate & Light Lemon Cheesecake**

With Vanilla Cream £8.95

**Blueberry & Sloe Gin Pavlova**

With Chantilly Cream £8.95

**Crème Brulee with Raspberry Compote**

With Vanilla Cream £8.95

**Rich Dark Chocolate Torte**

Served with Cream £8.95

**Cheeseboard with Homemade Chutney**

Grapes, Celery & Oatcakes £9.25

**A Selection of Ice Creams**

£7.95

**Tea, Coffee & Mints**

£3.95