



March 2018 - Sample Menu

Starters

Leek, potato & spinach Soup,
crisp rarebit
£5.50

Chicken liver pate, *truffle crème,*
cornichons & toasted sourdough
£8.50

Duck egg, Bourguignon 'Benedict'
£8.75

Uig Lodge Smoked Salmon
Lemon & olive oil puree,
Hill Bakery 5 seed sourdough
£10.25

Tiger prawns, Cayenne spiced
tomato relish, aioli & coriander
£8.75

Baked broccoli croquette,
gremolata yogurt
£6.75 - **Vegan**

Crisp Salt & Pepper Squid
Spiced mayonnaise, salad leaves
£8.25/15.00

Sides £3.50 each

Pommes Frites - Mash Potato
Mix Salad Leaves & Vinaigrette
Savoy Cabbage - Chantenay Carrots

Mains

Marinated Aubergine Steak
Cavolo nero, truffle & burrata tortelloni, sauce bordin
£15.50

Smoked Haddock Brandade
Jumbo king prawn, sunblush tomatoes & watercress
£16.95

Tuna Steak
Avocado puree & sesame, spring onion, ginger salsa
£17.50

Stuffed Saddle Of Lamb
Garlic & spinach, confit potato Red wine jus
£18.50

Pork Belly
Pickled red cabbage, spiced apple puree, popped crackling, jus
£16.95

Portobello Mushroom Burger
Halloumi & harrissa humus
£12.50

Chuck Steak Cheeseburger
or
Crispy Buttermilk Chicken Burger
(Add mushroom £1, bacon £1, or avocado £1.50)
£13.00

Chargrilled Ribeye 250g / Picanha 240g
Watercress & pommes frites
(Add peppercorn sauce or cafe de Paris butter 75p)
£24.50/£18.95

Sharing Pies

Haddock, Prawn & Chorizo Pie *with greens for 2* **Or** Rabbit & Bacon Pie *with mash for 2*
£32.50

Desserts

Hot chocolate pudding, white chocolate chantilly, raspberry sauce £6.25

Treacle tart, orange mascarpone, orange sauce £6.00

Coconut milk & passion fruit posset, biscotti £6.00 - **Vegan**

Tiramisu for 2 £14.00

Lemon Posset or Chocolate Pot £3.00

Ice Cream or Sorbet £1.75 per scoop

Cheese of the day, *Selection of biscuits, quince & grapes* £6.95