



A La Carte

February 2012

Appetiser

Marinated Olives with Aioli £3.50

Starters

Soup (v)

Cream of Celeriac Soup with Truffle Oil £5.50

Crispy Egg

Crispy Breaded Hens Egg, Mushroom, Sausage, Tomato Chutney, Pancetta Brittle, Tom's Brown Sauce
£6.95

("Toms Brown Sauce" Available to Buy in Bottles – Ask Staff)

Mackerel

Pan Fried Mackerel Fillet, Sesame & Soy Vinaigrette, Cucumber Ribbons, Chilli, Radish & Crispy Ginger
£7.50

Soufflé' (v)

Twice Baked Goats Cheese Soufflé with Beetroot Salad £6.95

Terrine

Pork, Chicken & Stuffing Terrine, Smoked Apple Sauce £6.50

Scallops

Searred Scottish King Scallops, Curried Parsnip Puree, Prawn & Spring Onion Pakora, Spinach Sauce
£12.50

Salad

Black Pudding, Soft Poached Egg, Crispy Smoked Pancetta & Watercress Salad £7.50

Salmon

Smoked Salmon, Horseradish Soufflé, Salsa Verde, Broad Bean Puree, Pea Shoots £7.50

Please inform staff if you suffer from a food allergy

V = Suitable for vegetarians

For gluten free diets – Ask a manager about flexibility on all of our dishes





Main Courses

Chicken

Pan Fried Chicken Breast with Fruity Curry Sauce, Sticky Rice, Bok Choi and Sugar Snap Peas £13.95

Pork

Pork Medallion, Braised Pig Cheek, Crackling, Mustard Mash, Creamed Savoy Cabbage & Carrots, Smoked Bacon Lardons, Jus £16.95

Fish Stew

Coley Fillet, Mussels, King Prawns, Crayfish & Squid, Tomato, Chilli & Parsley, Char Grilled Garlic Ciabatta £16.50

Lamb

Medallions of Lamb Rump, Pan Fried Lambs Liver, Anna Potatoes, Fine Beans, Celeriac Puree, Minted Jus £17.95

Beef

Fillet of Scottish Beef, Truffle Mash, Chicken Liver Tortellini, Leeks, Carrot, Madeira Sauce £25.50

Stone Bass

Pan Fried Stone Bass Fillet, Mushroom Gnocchi, Shitake Mushrooms, Red Peppers Spring Onions, Baby Corn, Chilli, Soy & Ginger Dressing £17.50

Croquettes (v)

Goats Cheese & Potato Croquettes, Baby Winter Vegetable Salad, Beetroot & Carrot Puree £12.95

Risotto (v)

Mushroom, Spinach & Pea Risotto, Parmesan Shavings, Rocket, Truffle Oil £12.95

Char Grills

Served with Home Dried Tomatoes, Grilled Mushrooms, Chunky Chips OR Fries, Garlic & Herb Butter OR Peppercorn Sauce

Scottish Pavé Rump Steak (Pink or Cooked Through) £16.95

Scottish Rib Eye Steak (Best Medium Rare) £18.50

Scottish Fillet Steak £23.95

Side Orders

Garlic Ciabatta £3.00 New Potatoes £3.00

Mash Potatoes £3.00 Mixed Vegetables £3.00

Home Made Chunky Chips £3.00 French Fries £3.00

Mixed Leaf Salad with Balsamic Dressing £3.50

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Afters

Bakewell Tart with Home Made Custard £6.50

Chocolate Fondant, Pistachio Ice Cream & Cinnamon Spiced Doughnuts £6.50
(please allow 15 minutes for this dessert)

Sticky Toffee Pudding, Caramel Sauce, Vanilla Pod Ice Cream £6.50

Carrot Cake with Cinnamon Ice Cream and Candied Walnuts £6.50

Coconut Milk Panna Cotta, Lychee Syrup & Pepperdew Peppers £6.95

Cheeses

Choose Four Cheeses from our Cheese Menu - Served with Caramelised Onion Chutney,
Mixed Grapes, Celery and Wheat Crackers £7.95
(Extra Cheeses available at £1.50 per portion)
(Our Home Made Chutney is available to buy in jars – Please ask staff for details)

Petit Fours

Home Made Specialties Perfect with Coffee, or if you do not fancy a full dessert £4.00

Pudding Wine / Ports

Sauternes, Chateau du Levant, France 2005 – 37.5cl Bottle £25.00
Classic pudding wine with pleasant touches of citrus and ripe apricot

The Stump Jump Sticky Chardonnay d'Arenberg 2008
100ml Glass £4.75 37.5cl Bottle £19.00

Rich Nose of marmalade, cumquat, ripe peach and orange butter. The palate has layers of peach, butterscotch & apple.

Etim, Verema Tardana 2006, Spain – 50cl Bottle £22.00

This 100% Garnacha Pudding Wine has jammy aromas with hints of Dried Figs and Cocoa. The palate is fresh and deliciously sweet with soft tannins

Cockburns Ruby Port 2005 – 50ml Shot £2.50
From the Douro Vinyards in Portugal – smooth and fruity

Fonseca Late Bottled Vintage Port 2003, South Africa – 50ml Shot £4.00
A Rich, fruity and spicy wine perfect with after dinner stilton.

Warres Vintage Port 2007, Portugal – 50cl Bottle £50.00
Blackberry and raspberry liquor on the nose, superbly balanced, full bodied, medium sweet port with a lush and intense finish.
Arguably the best port from this region in over twenty years

Hot Beverages

Freshly Ground Coffee	£2.00
Decaffeinated Coffee	£2.00
Floater Coffee	£2.75
Cappuccino	£2.50
Hot Chocolate	£2.60
Espresso	£2.00
Large Espresso	£2.80
Café Latté	£2.75
Liqueur Coffee (25ml)	£4.50
Tea / Specialty Tea	£2.00

Freshly Roasted Tom Browns Coffee Available To Purchase - Please Ask Staff

