

Evening Menu

Four courses, cafetiere coffee and chocolate mint crisp ~ £27.00

~Starters~

~ Mackerel and Spring Onion Terrine~

Terrine of fresh mackerel and spring onion served with a horseradish crème fraiche.

~Melon and Parma Ham~

Slices of melon and Parma ham topped with blue cheese, served on mixed leaves with a basil and lime dressing.

~Red House Mushrooms~

A large flat mushroom grilled and topped with Red Leicester and Gruyere cheese with herbs.

~Chefs' Salad~

Feta cheese, bacon and broad beans on little gem lettuce sprinkled with a grain mustard dressing.

~Smoked Chicken ~

Slices of chicken breast from the Smokehouse at Achiltibuie served on mixed leaves with a tarragon mayonnaise dressing.

All starters are accompanied by freshly baked rolls.

~Soup or Sorbet~

A choice of freshly-made soup of the day or a refreshing fruit sorbet.



~ Main Courses~

~ Our Chefs' Dish of the Day~

Changed regularly to take advantage of seasonal produce.

~ Supreme of Salmon~

Oven-baked supreme of salmon served with mint, pea and ricotta pesto.

~Vegetarian Dish~.

Pine nuts, sliced mushrooms, leeks and goat's cheese en croute served with a roasted red pepper sauce.

~ Slow-cooked belly of Pork~

Served with a shallot, thyme and red wine jus, accompanied by parmesan mashed potato.

~Sesame glazed Duck~

Baked breast of duck glazed with honey and sesame seeds and served with a plum and yellow pepper confit.

~Breast of Chicken

Breast of chicken coated with a lime and walnut crust and served with a lemon and tarragon cream sauce.

~Fillet Steak (£3.50 supplement)

Grilled fillet of British beef served with a mushroom and shallot Balsamic relish and accompanied by celeriac straw potatoes.

All main courses are served with a selection of seasonal vegetables.



~ Home-Made Puddings ~

A selection of wickedly delicious puddings

or

A selection of British cheeses served with biscuits, celery and grapes.



Cafetiere Coffee served with a chocolate mint crisp.

