

La Brasserie

Two Courses £12.75

Three Courses £14.50

Freshly prepared soup of the day with herb croutons
Chilled Honeydew melon with strawberry coulis
Honey roast pear with blue cheese salad and balsamic glaze
Chicken liver pate with apple chutney and thickly cut toast
Garlic cup mushrooms with griddled foccacia

~~~~~  
**Char grilled loin of locally reared pork**

With apple & sage jus, grilled black pudding & creamy mash

**Lightly Grilled fillet of Scottish salmon**

Garlic herb crust, sun dried tomatoes, dressed leaves & new potatoes

**Handmade pie of the day**

Encased in short crust pastry with creamy mash and rich gravy

**Lemon, honey & thyme chicken**

With wilted spinach and buttered new potatoes

**Flash fried lambs liver**

With rich onion gravy, mashed potato and bacon wafer

**Vegetable curry**

With braised long grain rice & poppadom

**Grilled handmade sausages**

On creamy mash potato with rich onion gravy

**Free range egg omelette**

Available with various fillings and served with new potatoes

**All main courses served with fresh seasonal vegetables**

~~~~~  
Toffee cheesecake with honey comb pieces

Mixed berry meringue with double cream

Selection of ice cream and sorbets in a brandy snap basket

Lemon posset topped by fresh lemon curd & marmalade cookie

Fresh filter coffee £2.10

Note: Should you have any dietary requirements, please let us know and our chef will do the utmost best to meet your requirements.

vegan/vegetarian menu also available should you require one