

Starters

Tartlet of blue cheese and slow dried tomato.

A delicate butter shortcrust tartlet filled with crème fraiche, Dunsyre Blue cheese and slow dried tomato with garlic and basil. Served with rocket salad with red pesto and reduced balsamic dressing.

Thai fritter of broccoli and smoked tofu.

Fritters of home smoked tofu and broccoli with peas, fresh ginger, green chilli, lime leaf, lemongrass, sesame and coriander. Served with fresh banana chutney and plum dressing. v

Smoked mushroom and basil ravioli with tomato soup.

Homemade pasta filled with home smoked mushroom and Lyburn Farm cheese with fresh tomato and basil soup.

Soup

Freshly prepared soup of the day served with homemade bread.

Mains

Jerusalem artichoke, celeriac with puff pastry.

Jerusalem artichoke and celeriac cooked in white wine, sage and cream. Served with homemade puff pastry, artichoke sauce, green beans and roasted cherry tomatoes.

Chilli filo tart with mash and parsnip sauce.

Butter beans, kidney beans and vegetables cooked in a rich, spicy tomato sauce, wrapped in filo pastry and topped with guacamole. Served with creamy cheese mashed potato, parsnip sauce and roasted swede. (V)

Risotto of mushroom, leek and tarragon.

Arborio rice cooked in our own broth with mushrooms lightly cooked with leek, tarragon, mascarpone and Lyburn Farm mature cheese. (V)

Rice pancake with spicy potato, cauliflower, chick pea and cashew.

Rice pancake filled with baby potato, cauliflower, chick pea and toasted cashews in a spicy aromatic coconut, courgette and tomato sauce. Served with tomato chutney and mint yoghurt raita. (V)

Desserts

Dark chocolate soufflé.

Served with homemade vanilla ice cream.

Vanilla and orange cheesecake.

Baked vanilla cheesecake topped with orange segments and orange jelly and a biscuit of orange zest. Served with an orange and cointreau sauce.

Filo basket of warm orange caramel fruit with coconut rum sorbet.

Apple, pineapple and plums with amaretto marinated figs, served in a filo basket with homemade coconut rum sorbet. V

Lemon and raspberry posset.

Cream and fresh lemon dessert topped with fresh raspberry sauce and served with a homemade raspberry and whisky chocolate

(V) – vegan on request

2 courses £16.50

3 courses £21.50