

Really Delicious

MID-RANGE SIT DOWN

Soup

South Indian Lentil Dahl Vg GF
Moroccan Chick Pea Broth Vg GF
Sweet Potato, Lime & Coconut Vg GF
Butternut Squash & Sage, Toasted Seeds Vg GF
Soup Au Pistou with Summer Vegetables V
Roast Pepper, Tomato & Smoked Paprika, Basil Mascarpone V

Starters

Anise Cured Salmon, Horseradish Crème Fraiche, Fennel Crisp Bread
Grilled Mackerel, Shaved Fennel & Orange Salad, Soy Lime Glaze
Really Delicious Prawn & Avocado Cocktail, Wholemeal Toast, Bloody Mary Dressing
Ham Hock Terrine & Piccalilli, Soft Herb Salad
Chicken Liver Parfait, Toasted Brioche, Ginger Red Chutney
Polenta and Spinach Dumplings, Aromatic Cherry Tomato Sauce Vg
Heritage Tomatoes, Buffalo Mozzarella & Basil & Rocket & Balsamic Dressing V
Creamed Woodland Mushrooms, Toasted Brioche, Parmesan, Truffle Oil V

Mains

Chasseur Stuffed Chicken, Herb Mash, Green Beans, Red Wine Jus
Roast Chicken Supreme, Burnt Shallot, Lemon and Pistachio Crumb, Creamy Mash, Jus
Caramelised Pineapple and Paprika Chicken, Steamed Wild Rice
Crispy Pork Belly, Creamed Cabbage, Stornoway Black Pudding Croquette, Cider Gravy
Sticky Beef Short Rib, Celeriac, Creamed Corn, Anise Gravy
Slow Cooked Beef Feather blade, Fondant Potato, Glazed Carrots, Tarragon Jus (supplement £2pp)
Ardgay Venison, Orange and Brandy Casserole, Herby Mash
Pan Roast Coley, Crushed Herby Potatoes, Seaweed Hollandaise, Seasonal Greens e
Galaician Fish Stew, Saffron Rice
Tomato & Basil Risotto, Goat's Cheese, Rocket V
Seasonal Gnocchi
Wild Mushroom Risotto, Parmesan Crisp, Truffle Oil V
Spiced Lentil & Mushroom Wellington, Red Wine Gravy Vg
Hispi Cabbage, Peanuts, Crispy Onions
Roast Cauliflower Steak, Burnt Shallot Puree, Lemon and Pistachio Crumb Vg

Dessert

Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice Cream
Chocolate And Peanut Butter Brownie, Caramel Popcorn, Vanilla Cream
Lemon Tart, Vanilla Cream, Berry Compote
White Chocolate & Raspberry Baked Cheesecake
Seasonal Fool
Carmelia Chocolate Cheesecake