

1906 Restaurant Dinner Menu

Starters

Homemade Soup of the day served with warm Crusty Bread (V) **£4.50**

Smoked Salmon served with a Cray Fish, Pickled Cucumber and Fresh Leaf Salad

£6.95 / Turn it into a main £13.90

Haggis Bon Bons served with Tattie and Neep Puree finished with a Whisky Cream Sauce

£6.95 / Turn it into a main £13.90

Warm Poached Pear with a Blue Cheese and Glazed Mixed Fresh Salad Leaf (V)

£6.50 / Turn it into a main £13.00

Mains

Oven Baked Cod on Baby Roast Potatoes and Sautéed Green Beans served with a Quenelle of Lemon and Dill Cream **£17.50**

Pan Fried Chicken Breast served on a Mixed Bean and Chorizo Cassoulet with Asparagus Spears, Carrot Puree finished with a Red Wine Jus **£16.95**

Braised Lamb on a Bed of Minted Creamed Potato served with Pea Puree and Chantilly Carrots and a Rosemary Jus **£17.50**

Stir-Fried Courgette and Carrot Spaghetti with a Creamy Wild Mushroom and Whole Grain Mustard Sauce (V) **£14.50**

Desserts

Homemade Sticky Toffee Pudding served with a Toffee Sauce and Vanilla Ice Cream **£6.50**

Deconstructed Raspberry Cheese Cake with Raspberry Coulis and Raspberry Sorbet **£6.50**

Trio of Ice Cream/Sorbet served with Homemade Shortbread **£6.50**

1906 Restaurant Cheese Board served with an Apple Chutney and Oat Biscuits **£7.90**

For any advice with your allergy requirements, please consult a member of staff

A discretionary 10% service charge will be added to parties of 8 people or more