

Large Party Menu Selector 10+ Guests

STARTERS

Cheesy Garlic & Herb Ciabatta	£3.55
Duck Liver & Orange Pate (GF) <i>Served with a black cherry compote, melba toast & dressed salad garnish</i>	£5.85
Black Pudding & Haggis Bon Bons <i>Accompanied with a honey & wholegrain mustard dip</i>	£5.85
Chef's Homemade Soup (GF) <i>Served with a wedge of crusty bread</i>	£4.85
Vegetable Stuffed Mushrooms (GF) (V) (VE) <i>Filled with onions, courgette, red peppers, garlic & sundried tomatoes, topped with cheese & finished with a balsamic glaze</i>	£5.75

MAIN COURSE

Homemade Steak & Ale Pie <i>Individually baked and filled with succulent pieces of steak cooked in our cask ale, encased in shortcrust pastry</i>	£11.95
Homemade Lasagne* <i>Minced steak in a tomato bolognese sauce, layered with pasta & topped with a cheese sauce served with a dressed salad, homemade chunky chips & garlic ciabatta</i>	£11.50
Crispy Roast Duck <i>Half a duck served with a rich orange & port sauce</i>	£15.95
Cherry Tomato, Red Pepper & Pesto Tart (GF) (V) <i>Topped with goats cheese & served with a dressed salad</i>	£11.50
Satay Chicken Salad* (GF) <i>Served with a Mediterranean style vegetable cous cous & tzatziki</i>	£12.95
Duo of Lamb (GF) <i>Lamb hot pot & herb crusted rump served with spring cabbage & a rich red wine sauce</i>	£16.90
Cod Loin <i>Served with a tomato, potato & chorizo stew, panko squid & salt & pepper shrimp balls</i>	£15.95
12oz Lakeland Ribeye Steak (GF) <i>Served with homemade chunky chips, vine tomatoes, fresh roasted onion & greens</i>	£19.95