

# Desserts

## VANILLA RICE PUDDING (C)

*A very rich creamy vanilla rice pudding served with homemade vanilla ice cream and Amaretto soaked prunes.*

## CHOCOLATE INDULGENCE (C)

*A rich chocolate torte topped with chunks of Dime bars, Snickers and Mars Bar, served with a scoop of peanut butter ice cream.*

## HOMEMADE FRESH APPLE & FRESH RHUBARB OAT CRUMBLE

*Fresh apples and fresh rhubarb topped with a oaty crumble, accompanied with a rich vanilla custard.*

## HOMEMADE PROFITEROLES

*Home baked choux buns filled with vanilla whipped fresh cream served round peanut butter ice cream and a jug of hot chocolate sauce to pour over.*

## BAILEYS CHEESECAKE

*A fresh vanilla cheesecake on a biscuit base topped with Baileys and served with a scoop of homemade honey ice cream.*

## FRUITS OF THE FOREST DELICE (C)

*A forest fruit mousse resting on a sponge base, topped with a forest fruits compote and served with raspberry ice cream.*

## NORMANDY APPLE FLAN

*Fresh sliced apples laid on a apple puree in a sweet pastry case served warm with lashings of warm custard.*

## SELECTION OF ICE CREAMS

*Choose any 2 of these fantastic homemade ice creams are all made from fresh ingredients on a daily basis, available in these delicious mouth watering flavours:*

*Vanilla, Raspberry, St Clements, Banana, Peanut Butter, Pink Grapefruit, Locally Produced Honey, Strawberry.  
served with praline, fruit coulis and a shot of hot chocolate sauce.*

## A SELECTION OF LOCAL CHEESES & BISCUITS (£2.00 supplement)

**Choose 3 cheeses from our cheeseboard, served with biscuits and chutney.**

### 1. WHITMORE SHEEPS CHEESE

*An organic full fat hard cheese, made with unpasteurized ewes milk.*

### 2. SAGE DERBY

*A mild mottled green semi-hard cheese with a sage flavour.*

### 3. BRIE

*A pasturized creamy brie.*

### 4. DOLCELATTE

*A blue veined, sweet tasting soft cows milk cheese.*

### 5. STILTON

*From the Cropwell Bishop Farm, creamy, probably the finest English cheese - for you to spoon.*

## Al Fresco Sunday Lunch Hot Roast & Vegetarian Butties

**Served Sundays (outside only): 12noon - 6pm**

**HOT ROAST HAND CARVED RIBS OF ABERDEENSHIRE BEEF AND YORKSHIRE PUDDING £7.50**

**HOT ROAST HAND CARVED BREAST OF TURKEY AND STUFFING £6.95**

**HOT ROAST HAND CARVED LEG OF LAMB £7.50**

**HOT ROAST HAND CARVED PORK £7.50**

*All served with hand carved freshly baked brown or white bread and piping hot gravy.*

**GOAT'S CHEESE & GARLIC MUSHROOMS £6.50**

**ROAST PEPPER & GRILLED MOZZARELLA £6.50**

**HOMEMADE FRESH GARLIC CHIPS £2.95**

**HOMEMADE FRESH CHIPS 'N' CHEESE £3.50**

**PORTION OF HOMEMADE FRESH CHIPS £2.85**

## SUNDAY 26TH FEBRUARY 2012

### Starters

#### HOMEMADE CREAM OF TOMATO SOUP

*A traditional creamy tomato soup drizzled with basil oil and accompanied with freshly baked ciabatta bread and butter.*

#### TIGER PRAWNS

**4** (£4 supplement) **6** (£6 supplement) or **8** (£8 supplement)

*These monsters are done one of two ways. You choose:*

*1. With garlic butter or 2. Deep fried in batter with sweet Thai chilli dip.*

#### HOMEMADE CHICKEN LIVER PARFAIT

*A very rich smooth homemade chicken liver parfait served with freshly baked ciabatta and damson jelly.*

#### CRISPY HAM HOCK TERRINE

*Homemade ham hock terrine coated in natural breadcrumbs, deep fried until crispy, served with wholegrain mustard mayonnaise sauce and dressed mixed leaves.*

#### PRAWN & SMOKED SALMON SALAD

*Norwegian prawns and Wye Valley smoked salmon, bound in a marie rose sauce potted in a kilner jar, accompanied with salad and brown bread and butter.*

#### CHARCUTERIE BOARD

*Pickled onion and olives served with prosciutto crudo, salami noroli, milano salami porco coppa accompanied with dressed mixed salad leaves and freshly baked ciabatta to tear.*

## Main Courses

#### ROAST RIB EYE OF ABERDEENSHIRE BEEF

*Hand carved roast ribs of Aberdeenshire beef served PINK OR NOT PINK accompanied with Yorkshire pudding.*

#### ROAST FREE RANGE PORK LOIN

*Roast loin of free range pork served with crackling and fresh apple sauce.*

#### ROAST LEG OF LAMB

*Roast hand carved leg of lamb from a local farm, served with home made white onion sauce.*

#### ROAST BREAST OF TURKEY

*Roast hand carved turkey breast from local sources, with our very own homemade bacon and sausage meat roll.*

ALL SERVED WITH ROAST POTATOES, ROAST ROOT VEGETABLES, CAULIFLOWER CHEESE, STEAMED GREEN VEGETABLES AND DAUPHINOISE POTATOES.

#### OUR FAMOUS LAMB POT ROAST

**1/4 shoulder** (£4.00 supplement)     **shoulder** (£7.00 supplement)

*Half a shoulder of locally reared lamb braised for yonks in a rich brown sauce ("Melts in yer gob", says Richard). Our signature dish.*

#### COD AND CRAB RAREBIT (£4.00 supplement)

*Roast cod topped with crab meat and a white crab rarebit, served on a bed of herb salad with lemon to squeeze.*

#### SALMON WITH POLENTA

*Pan fried salmon served crispy skin, sitting on a bed of tomato polenta cake with herb, tomato and garlic sauce.*

#### TRUFFLED MUSHROOM SEA BASS (C)(VH) (£3.00 supplement)

*Two fillets of sea bass grilled, served with pickled truffled mushrooms on a bed of mixed leaves with lemon butter.*

#### WALNUT & MUSHROOM HOT POT

*A walnut and mushroom hot pot served accompanied with sauteed mushrooms and a red wine and vegetarian gravy.*

#### RED ONION AND GOATS CHEESE TART

*A pastry case filled with red onion and goats cheese, baked and served on a tomato and red onion salad.*

**5oz FILLET STEAK** (£6.00 supplement)    **8oz FILLET STEAK** (£9.00 supplement)

*Cooked to your liking and accompanied with:- **GARNI:** Roast button mushrooms, vine tomato and watercress.*

Or **GARLIC AU GARNI:** Steak cooked smothered in garlic, parsley and sea salt accompanied with mushrooms, vine tomato and watercress salad.

Or **AU POIVRE:** Peppercorn, sherry and cream sauce

Or **DIANE:** French mustard, red wine and mushroom sauce finished with cream.

ALL SERVED WITH CHIPS, DAUPHINOISE POTATOES AND STEAMED VEGETABLES.

**£15.95 - 2 COURSES.    £19.95 - 3 COURSES**  
**CHILDREN UNDER 10: £9.95 - 2 COURSES.    £12.95 - 3 COURSES**