

Menu

Fresh quality food takes time to prepare, but it's worth the wait

Starters...

	starter
Green pea and ham soup	£4.25
Ham haugh and black pudding roulade, grilled quail	£6.50
Seared king tiger prawns nahm jihm	£9.50
Thai spiced fishcakes, tomato 'n' chilli jam	£5.50
Baked buffalo mozzarella and parma ham, tomato coulis	£6.50
Chorizo, poached egg & pancetta salad	£6.95
Traditional smoked salmon	£7.95

Main Courses...

Brasserie fish and chips	£12.95
Tart of sweet pepper, onion & goats cheese	£9.00
Roast gressing ham duck breast, butternut mousse bittersweet sauce	£14.00
Aberdeen Angus sirloin steak, grilled mushroom and tomato, peppercorn jus	£21.95
Pancetta wrapped pork fillet, pig's cheek & crisp pork belly	
celeriac mousse, calvados jus	£13.00
Roast rump of lamb, creamed broad beans, rosemary sauce	£15.00
Seared venison fillet, red cabbage, peppercorn and raspberry sauce	£15.00
Smoked haddock, poached egg, parsley mash & grain mustard sauce	£11.50

Side Orders...

All at an additional £2.95 each

Parsley mash
French fries
Hand cut chips
Confit new potatoes
Mixed vegetables
Caesar salad
Roquette and Parmesan salad
Tomato and shallot salad

Our hotel policy is not to utilize GM foods. However, we are currently unable to guarantee the origin of some foods, therefore, some of our foods may arise from genetically modified maize/ soya. If you have any queries please contact a member of staff. Some dishes may contain nuts. All dishes are prepared to order.

Opening Hours (Lunch)

Mon - Fri 12.00 - 14.30
Sat/Sun 12.30 - 14.30

Opening Hours (Dinner)

Mon - Sat 18.00 - 22.00
Sun 19.00 - 22.00



The Brasserie, AA Rosette Award Winning Restaurant

For those guests staying on a rate inclusive of dinner, there is a £17.95 allowance per person for you to spend in the Brasserie (excluding drinks). If you exceed the £17.95 then you will be required to pay the surplus.

The Kitchen Menu

Spiced tomato and courgette soup
Steamed mussels, cider sauce
Chicken and chorizo terrine, salad bois boudran
Glazed goats cheese & beetroot

Chicken supreme, haggis stuffing, whisky sauce
Seared rainbow trout, fennel, lemon sauce
Butternut and petit pois risotto
Toulouse sausages, parsley mash, onion gravy

Sticky toffee pudding, caramel ice cream
Treacle tart, mascarpone sorbet
Spiced peach crème brulee, ginger beer sorbet
Carmelised banana tart, mango sorbet

£15.95

Dessert Menu

Warm apple crumble, vanilla ice cream
£4.95
Hazelnut torte, mint yoghurt sorbet
£4.95
Blueberry ripple cheesecake, apple & elderflower sorbet
£4.95
Chocolate fondant, mascarpone sorbet
£4.95
Fine cheese, oatcakes and iced grapes
£4.95
Tea or coffee
£2.95
Tea or coffee and truffles
£3.95

Please allow up to 15 minutes for desserts - as they are made to order