

Starters

Soup served with a warm Baked Roll (GF/DF on request) £5.95

*Smooth Chicken Liver Parfait, Caramelised Onion Chutney,
With Toasted Brioche (GF with Oatcakes on request) £7.95*

Wild Mushroom Risotto with Truffle Oil and a Parmesan Crisp (GF) £7.95

Battered Chicken Fillets served with a Sweet Chilli Mayonnaise £8.95

Hot Smoked Salmon, Beetroot, Cranberry & Apricot Salad, Horseradish Cream £8.95(G/F)

Toast Skagen – Atlantic Prawns Bound in a Lemon and Dill Crème Fraiche £8.95

Main Courses

Venison Casserole with Mashed Potato and Roasted Chantenay Carrots (GF) £18.95

Breast of Chicken stuffed with Haggis, Roasted Root Vegetables, Pepper Cream £16.95

*Sirloin Steak Garni, Battered Onion Rings, Grilled Mushroom & Tomato, Chunky Chips,
Choose a Sauce- Peppercorn Cream or Garlic Butter or Whisky and Mushroom (GF) £24.95*

*Fillet of Fresh West Coast Haddock with House Salad,
Coleslaw, Garden Peas and Chunky Chips £14.95*

*Redcliffe Home Made Beef Steak Burger with Cheddar, Caramelised Onion,
Tomato Relish and Chunky Chips £14.95*

*Herb Crusted Rolled Fillet of Salmon, Crushed Baby Potato Cake,
Creamed Leek Sauce and Sweet Mini Piquant Peppers £17.95 (GF)*

*Vegetable Penang Thai Curry served with Basmati Rice,
Warmed Mini Naan Bread £13.95 (DF/GF)
Add Chicken £3.00. Add King Prawn £5.00*

*Squat Lobster Macaroni Cheese served with Garlic Bread £17.95
(Dish available without Lobster £12.95)*

*Vegetable Pad Thai Noodles with Crushed Cashew Nuts £13.95
Add Chicken £3.00. Add King Prawn £5.00 (DF/GF)*

Desserts

Sticky Toffee pudding with Butterscotch Sauce, Vanilla ice cream £7.95

Lemon Tart with Raspberry Sorbet £7.95

Belgian Chocolate and Clementine Torte (GF/DF) £7.95

Local Cheese Board Selection with Accompaniments £9.95

Fresh Berries Cocktail with Vanilla Ice Cream (GF) £7.95