

DINNER MENU

2 courses £25.00 3 courses £29.95

DBB guests entitled to 3 courses



STARTERS

LOCH FYNE SMOKED SALMON & MUSSELS

Capers, Cornichons, Lemon, Brown Bread (*supplement £4.00)

AREPA PANCAKE

Charred corn salsa, cashew and garlic dressing, pickled chilli, coriander and lime (vv) (gf)

SPICED PANEER

Mango salsa, coriander and mint chutney, crispy poppadom (v)

DEVILLED CRAB

Fennel and radish salad, sour dough bread (*supplement £3.00)

HANDMADE SAFFRON PASTA

Spring vegetables, ricotta, lemon and tarragon butter, Corra Linn (v)

ASPARAGUS & DUCK EGG

Asparagus, duck egg, watercress salad, crispy potato (v) (gf)

SOUP OF THE DAY

Sourdough bread (v)

CHICKEN LIVER PATE

Homemade chutney, oatcakes (*supplement £2.00)

MAINS

CHICKEN SUPREME

Bacon, peas and lettuce, crispy polenta, roasted baby onions, jus gras (gf)

PORK FILLET

Pork faggot, potato terrine, red pepper and almond salsa, wild garlic, jus

FILLET OF HALIBUT

Asian greens, lemon grass and coconut sauce, togarashi, coriander (gf) (*supplement £4.00)

ZA'ATAR ROASTED CAULIFLOWER

Baba ghanoush, spiced lentils and herbs, green chilli chutney (vv) (gf)

BHUNA - CHICKEN

Fragrant rice, poppadom, coriander chutney (gf) (*supplement £3.50)

BHUNA - VEGETABLE

Fragrant rice, poppadom, coriander chutney (vv) (gf)

BEEF BURGER

Brioche bun, burger sauce, lettuce, tomato and cheddar cheese served with fries

BATTERED HADDOCK

Hand cut chips, mushy peas

SIRLOIN STEAK

Hand cut chips, mixed leaf salad (gf) (*supplement £12.00)

Choose a sauce from: Jus, Peppercorn, Blue Cheese £3.00

DESSERTS

YOGURT PANNA COTTA

Rhubarb compote, granola, mint

RICH CHOCOLATE CREMEUX

Espresso syrup, honeycomb, whisky jelly

VANILLA CHEESECAKE

Orange gel, pink grapefruit

OLIVE OIL CAKE

Raspberries, raspberry sorbet (vv)

STICKY TOFFEE PUDDING

Vanilla ice cream, butterscotch sauce (v)

SELECTION OF ICE CREAM OR SORBETS (vv)

GEORGE MEWS CHEESE

Celery, grapes, chutney and oatcakes (*supplement £3.00)

SIDES

MIXED HOUSE SALAD £3.50

FRIES £3.50

HAND CUT CHIPS £3.50

NEW POTATOES £3.50

BUTTERED PEAS & LETTUCE £3.50

FRAGRANT BASMATI RICE £3.50

LIQUEUR COFFEE

CAFE ROYAL £6.00 CALYPSO COFFEE £6.00
with Brandy with Tia Maria

BAILEY'S COFFEE £6.00 ITALIAN COFFEE £6.00
with Bailey's with Amaretto

GAELIC COFFEE £6.00 SKYE COFFEE £6.00
with Scotch Whisky with Drambuie

IRISH COFFEE £6.00 SEVILLE COFFEE £6.00
with Irish Whisky with Cointreau

TEA & COFFEE

TEA £2.50 FLAT WHITE £2.90

AMERICANO £2.75 CAPPUCCINO £2.95

ESPRESSO SINGLE £2.40 MACCHIATO £2.90

ESPRESSO DOUBLE £2.70 MOCHA £2.95

LATTE £2.95 HOT CHOCOLATE £3.00

(gf) Gluten Free (v) Vegetarian (vv) Vegan

*Supplement charges apply to 3rd party offers, dinner bed and breakfast packages, bed and breakfast packages and non-resident guests.

For special dietary requirements or allergy information, please ask for our allergen folder.

Most dishes can be made gluten free just ask your server when ordering.

A discretionary 10% service charge will be added to your bill.