

## **THE ROYAL MENU**

### **Celebrating dishes served from the time of George IV to the reign of Elizabeth II**

GLENEAGLES PATE 7 (GF)

Smoked salmon, trout and mackerel

HEIRLOOM TOMATO TART 6

Goats cheese, pesto, chive crust

ASPARAGUS MOUSSELINE 6 (VG)

With puff pastry grissini

SHELLFISH BISQUE 7

Sherry croutons

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GAELIC STEAK 22 (GF)

6oz fillet steak, mushroom whisky sauce, confit tomato, fries

SALMON 12 (GF)

Beurre blanc sauce, spring peas, beans and chervil, duchess potatoes

PEA AND MINT RISOTTO (VGA) (GF) 10

Pea shoots, truffle oil, parmesan crisp

FRICASSEE OF FREE RANGE CHICKEN 12

Mushrooms, young leeks, saffron rice

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CHOCOLATE PUDDING 6

With ganache sauce and apricot coulis

ETON MESS 6

Raspberry sorbet

STRAWBERRY AND WINE JELLY 6

Sable biscuits