



Dinner menu

(V) Home made soup of the day £4.55

(V) Vine tomatoes and mozzarella, parmesan crisps £ 5.75
with basil & balsamic syrup

(V) Warm goats cheese coated with fresh herbs with red onion salad £6.35

Chicken liver parfait with red onion confit served with toasted brioche £6.95

Smoked duck breast with our own plum chutney £6.75

Locally smoked Scottish salmon with crayfish tails, lemon mayonnaise £7.95

MAIN COURSE

Chicken breast with cured ham, port wine and confit shallots, rosti potato £12.75

Salmon with virgin oil, lemon and basil, coriander and tomatoes with new potatoes £13.75

Rump of lamb, garlic crisps with Italian mash, rosemary jus £14.35

(All the above dishes are served with market vegetables)

(V) Large field mushrooms filled with 3 cheeses served with fresh spinach salad
& sun-dried tomatoes £11.95

Locally reared 10 oz sirloin steak cooked to your liking with mushroom,
confit tomato , fries and mixed leaves £17.95
Green peppercorn or Blue cheese sauce £1.75

(V) Fresh Pasta of the day £9.95

SIDE ORDERS £2.35

French fries , new potatoes & mixed leaf salad

DESSERTS £5.50

Brookleys best, Crème brûlée Rich glazed lemon and lime tart

Raspberry & praline iced parfait Dark chocolate panacotta

Dessert of the day Selection of ice creams

CHEESE SELECTION £6.50

Brie, Blue Vinney, fresh goats cheese& local smoked cheddar
Served with bread & biscuits

Service not included

Discretionary 10% service charge will be added for parties of 6 or more